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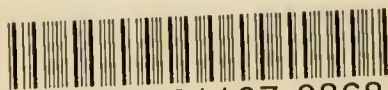


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COOKERY

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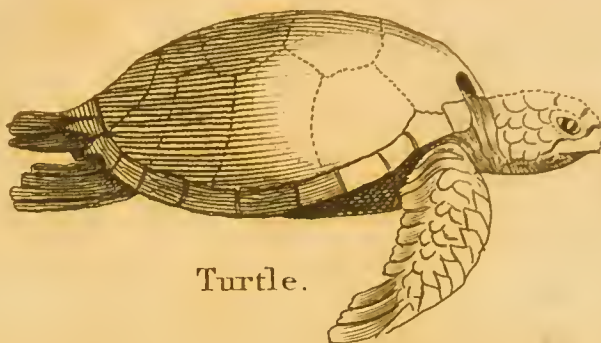




THE TURTLE  
A. N. S. P. 1850







*Turtle.*

*There are three kinds, the above, called green, from Providence Isle, Hawkes-bill, from the Levant, & Loggerhead from the West India Islands.*

*Names of Joints.*



*Venison.*

*1. Haunch - 2. Neck - 3. Shoulder - 4. Breast.*

THE  
HOUSEKEEPER'S  
DOMESTIC LIBRARY;

OR,  
NEW UNIVERSAL  
**Family Instructor**  
IN PRACTICAL ECONOMY.

CONTAINING  
THE WHOLE ART OF COOKERY,  
In all its New and Fashionable Varieties;

WITH  
PROPER INSTRUCTIONS

FOR  
BAKING, ROASTING, BOILING, BROILING, FRYING, HASHING,  
STEWING, FRICASEEING, RAGOOING,

WITH  
CONFECTIONARY IN ALL ITS BRANCHES:

POTTING and COLLARING FISH and MEAT	BREWING of PORTER, ALE, BEER, and TABLE-BEER
SALTING and CURING HAMS, TONGUES, BACON, BEEF, PORK, &c.	DISTILLING of SPIRITS, SIMPLE WA- TERS, COMPOUNDS, and CORDIALS
PICKLING of EVERY DESCRIPTION	MAKING and KEEPING CHOICE WINES

ALSO,  
THE COMPLETE ART OF CARVING,

AND  
*Performing the Honours of the Table with Grace and Propriety.*

LIKEWISE  
NEW BILLS OF FARE; MADE DISHES OF ALL DESCRIPTIONS;

DIRECTIONS FOR MARKETING;

&c. &c.

BY CHARLES MILLINGTON.

LONDON:

Printed by W. Flint, Old Bailey,  
FOR M. JONES, NO. 5, NEWGATE STREET; C. CHAPPLE,  
PALL MALL; AND J. BOOTH, DUKE STREET,  
PORTLAND CHAPEL.

1810.

### *Directions for placing the Plates.*

Plate VII, Turtle, &c. to face the Title

Twelve Plates, Bills of Fare from January to December, to follow the Preface

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## PREFACE.

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It is probable that man has exercised his inquiry on every subject which can possibly be liable to human investigation ; and it is equally probable that those arts which are the most necessary to his convenience or comfort were the primary objects, and the earliest results of his researches. Surrounded by various animals and vegetables, the invention of man must have been excited to render more palatable and wholesome those which he appropriated to his sustenance ; and pure water was doubtless soon exchanged for liquors of intoxicating and deleterious qualities. Different methods of Cookery have been adopted in different ages by different nations. If it be considered strictly as an art, it has not probably attained

that refinement in England which other countries have extended to it; but its principles, as they are useful by conducing to health, are perhaps as well understood and as generally acted upon in this as in any other country. The elegance of Cookery is consequently attended with expenses which can only be sustained by the opulent: plainer methods are suited to the income of plainer people, but are equally wholesome and beneficial to every class of society. A moderate limitation of the variety of ingredients in a dish is as necessary to the preservation of sound health as moderation in diet of every description. Cookery, in the seventeenth, and until near the middle of the last century, was far more troublesome and expensive than it is now. The invention was then tortured to discover methods which had only the recommendation of costliness; but experience, and a regard to frugality and health, have at length produced a system more rational and economical.

In the present work will be found every thing on the subject that can be desirable or useful. Its information will enable the cook to furnish entertainments at the tables of the noble and the af-

fluent in the first stile of modern elegance. Instructions will be found suitable to those whose means are more limited—whether the object desired be grandeur, taste, or cheapness, each may be equally attained.

It has not been thought necessary to give repeated directions as to the use of *clean vessels, &c.* for it surely cannot be supposed that an unwashed or dusty pan or basin, or a copper stewpan or saucepan, which has lost its tinning, will be used by any one as an utensil in Cookery. In fine, cleanliness, and a strict regard to health, ought to be observed as well in the ingredients which compose a dish, as in the manner of dressing them.

Every book of merit or reputation has been consulted during the progress of the work, and every requisite advantage derived from them. Confectionary has been particularly perfected and received much addition.—Pickling, Preserving, Salting, &c. have been well attended to: Brewing, making of Wines, and Distilling, will be found



very useful ; and the Directions for managing the Dairy and Farm-yard, have been considerably improved ;—Bills of Fare, &c. are added : and the work, from the expense in bringing it forward, the labour which has been bestowed in its execution, and its consequent superior information, may be considered as better adapted to general use than any other extant.

*1st January, 1805.*

---

# Bill of fare for January.

## 1. Course.

White Soup

Small  
Ham

Harrico  
Mutton

Soles

Mashed  
Potatoes

Fillet  
of  
Veal

Brocoli

Small  
Turbot or  
Cods Head

Boiled  
Fowl

French  
Patties

Mock Turtle

## 2. Course.

Partridges

Blanc  
Mange

Sweet  
bread

Cranberry  
Tart

Rabbit  
roast

Craw fish -

Larks

Mince pies

Sauvages

Wood cocks

Jellies  
white &  
col'd





# Bill of Fare for February.

## 1. Course

Ox  
Palates

Vermiceli  
Soup

Veal  
Ollives

Marbled  
Potato

Crimp Cods  
Head

Oyster  
Sauce

Tongue

Rump of  
Beef

Boiled  
Fowl

Shrimp  
Sauce

Sardines

Jugged  
Hare

Gravy  
Soup

Currie

## 2. Course

Artichoke  
bottoms

Hen Turkey  
boiled

Mushrooms

Gravy

Oyster  
Sauce

Oyster  
Patties

Orange  
Jelly

Tartlets

Bread &  
Butter  
Pudding

Bread  
Sauce

Mellin's  
Bread

Broccoli

Partridge  
roasted

Eggs &  
Spinage



<p>11</p> <p>12</p> <p>13</p> <p>14</p> <p>15</p> <p>16</p> <p>17</p> <p>18</p> <p>19</p> <p>20</p>	<p>21</p> <p>22</p> <p>23</p> <p>24</p> <p>25</p> <p>26</p> <p>27</p> <p>28</p> <p>29</p> <p>30</p>	<p>31</p> <p>32</p> <p>33</p> <p>34</p> <p>35</p> <p>36</p> <p>37</p> <p>38</p> <p>39</p> <p>40</p>
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*Bill of fare for March.*

1. Course.

<i>Harico of Mutton</i>	<i>Soup de Sante</i>	<i>Tongue</i>
<i>Chuck.<sup>re</sup></i>	<i>Turkey</i>	<i>Calfs Hd</i>
<i>Sweetb.<sup>s</sup></i>	<i>Oyster Patties</i>	<i>Beef Ollives</i>
	<i>Rice Soup</i>	

2. Course.

<i>Mushr loaves</i>	<i>Guinea Fowl</i>	<i>Mince Pie.<sup>s</sup></i>
<i>Fricassee Rabbits</i>	<i>Marrow Pudd.<sup>s</sup></i>	<i>Pigeons in Sav.<sup>e</sup> Jellies</i>
<i>Almond tarts</i>	<i>Prawns</i>	<i>Scoll.<sup>s</sup> Quoters</i>
	<i>Ducklings.<sup>s</sup></i>	

*Bill of fare for April.*

---

1. Course.

<i>Asparagus</i>	<i>Mock Turtle</i>	<i>Veal Cutlets</i>
<i>Tongue</i>	<i>Saddle of Mutton</i>	<i>Boiled Chicken</i>
<i>Duck</i>	<i>Roasted Ham Pie</i>	<i>Sprouts</i>
	<i>Vermicelli Soup</i>	

2. Course.

<i>Gooseb tarts</i>	<i>Green Goose</i>	<i>Blanc mange</i>
<i>Lampreys</i>	<i>Prawns</i>	<i>Mushr. boiled</i>
<i>Almond Cake</i>	<i>Cray fish</i>	<i>Darwin tart</i>
	<i>Pidgeons</i>	





1000

1000

1000

*Bill of fare for May.*

---

1. Course.

	White Soup	
Beef Olives		Lamb Cutlets
	Fish	
Piece of Gammon of Bacon		Rabbit
	Turkey Polt	
Patties		Calfs Head roast <sup>d</sup>
	Soup desant	

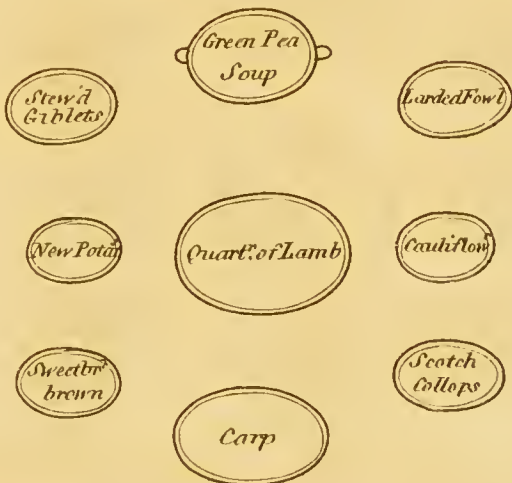
2 Course.

	Roast <sup>d</sup> Duck	
Green Apricot Tart		Brocoli
	Lobster	
Pigeons Compote		Minceed
	Crab	
Gr. Teas		Turnin tart
	Ribs of Lamb	

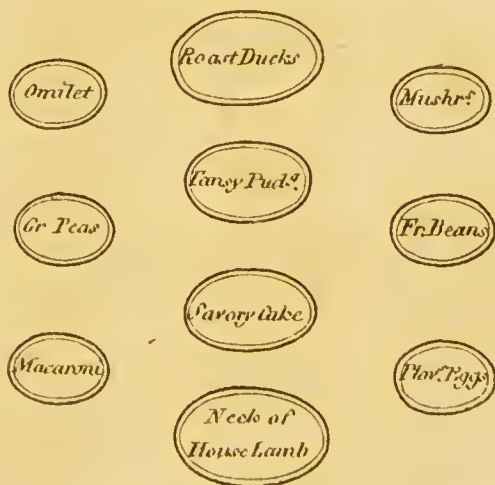
# *Bill of fare for June.*

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## *1. Course.*



## *2. Course.*







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⑦	⑧	⑨

⑩	⑪	⑫
⑬	⑭	⑮
⑯	⑰	⑱

*Bill of fare for July.*

---

1. Course.

<i>French Patties</i>	<i>Fish</i>	<i>Small Ham</i>
<i>Chicken</i>	<i>Soup</i>	<i>Florentine Rabbit</i>
<i>Tongue</i>	<i>Fish</i>	<i>Beef Olives</i>

2. Course.

<i>Asparagus</i>	<i>Haunch Venison</i>	<i>Roast Cream</i>
	<i>Goose tart</i>	
<i>Fr. Bean</i>	<i>Trifle</i>	<i>Artich. bott.</i>
<i>Mustards</i>	<i>Marrow Puddg</i>	<i>Eggs &amp; Spinach</i>
	<i>Roast Turkey</i>	

*Bill of fare for August.*

---

1. Course.

<i>Br Lamb with sauce</i>	<i>Cod's Head</i>	<i>Roast Bull</i>
<i>Potatoes</i>	<i>Ducks</i>	<i>Cauliflower</i>
<i>Fillet Beef larded &amp; sauce</i>	<i>Salmon</i>	<i>Pigeon Pie</i>

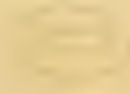
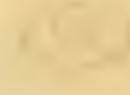
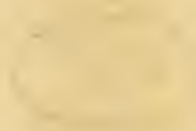
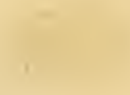
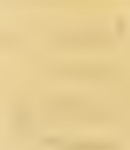
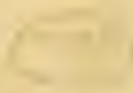
2. Course.

<i>Orange Puffs</i>	<i>Larded Fowl</i>	<i>Jelly w.<sup>th</sup> Peaches</i>
<i>Stewed peas</i>	<i>Sturgeon</i>	<i>Mushr sauce sauce</i>
<i>Almond custard</i>	<i>Ribs of Lamb</i>	<i>Pudding of Apples</i>

Figure 1

Figure 2

Figure 3



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*Bill of fare for September.*

1. Course.

<i>Neat Tongue</i>	<i>Salmon</i>	<i>Haricots Mutton</i>
<i>Chicken</i>	<i>Soup</i>	<i>Veal Collops</i>
<i>Pork &amp; Chick</i>	<i>Crimp'd Cod &amp; Fry'd Melts</i>	<i>Ox Palates</i>

2. Course.

<i>Jelly</i>	<i>Roast Hare</i>	<i>Macaroni</i>
<i>Sm. Br. Pudding</i>	<i>Potted Beef</i>	<i>Dumplings tart</i>
<i>Mushrooms</i>	<i>Craw fish</i>	<i>Boiled Custards</i>
	<i>Roast Larks</i>	

*Bill of fare for October.*

1. Course.

<i>Fricassee Rabbit</i>	<i>Fry'd Soler</i>	<i>Beef Collops</i>
<i>Caulifl?</i>	<i>White Soup</i>	<i>Stew'd Spinage</i>
<i>Chick'n Pudd</i>	<i>Saddle of Mutton stuffed</i>	<i>Sweet bread white</i>
	<i>Trout</i>	

2. Course.

<i>Raspb? Cream</i>	<i>Pheasant</i>	<i>Jellie</i>
<i>Fry'd Sweetb?</i>	<i>Prawns</i>	<i>Oyster sauce</i>
<i>Orange Marmalade</i>	<i>Asparagus</i>	<i>Marrow Pudd?</i>
	<i>Roast Beef</i>	





*Bill of fare for November.*

1. Course.

*Collard  
Veal*

*Turkey & Owt.*

*Pork  
Cutlets*

*Spinage*

*Rice Soup*

*Brocoli*

*Leg of Lamb*

*Raised Pie*

*Ham  
or  
Mutton*

*Ham*

2. Course.

*Ice Cream*

*Roast  
Woodcock*

*Mince Pie*

*Sauages*

*Moon shine*

*Larks*

*Preserv'd  
Apricot tart*

*Silver Web*

*Golden Oy  
with Jelly*



*Bill of fare for December.*

1. Course.

*Almonds Soup*

*Potatoes*

*Currie*

*Pigeon Pie*

*Fillet of Veal*

*Small Ham*

*Haricots of Beef*

*Broiled Whiting*

*Savory*

2. Course.

*Roast Mutton*

*Mushrooms*

*Plum Pudding*

*Orange Cream*

*Oyster Patties*

*Fish*

*Sausages*

*Prawns*

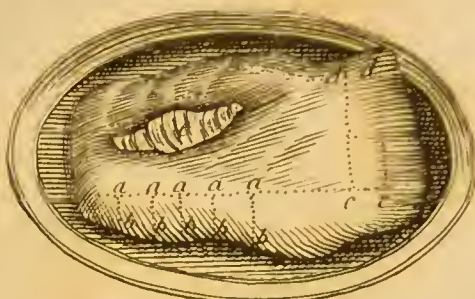
*Mixed Pie*

*Larded Fowl*

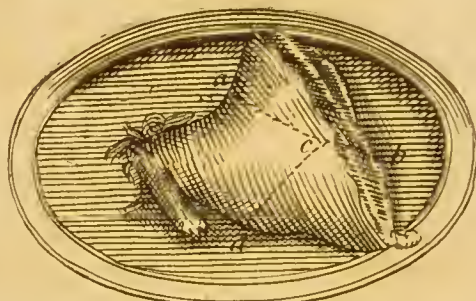
*Omelet*



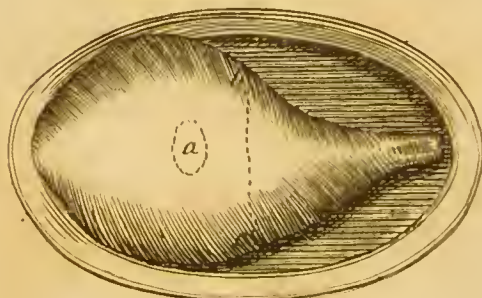




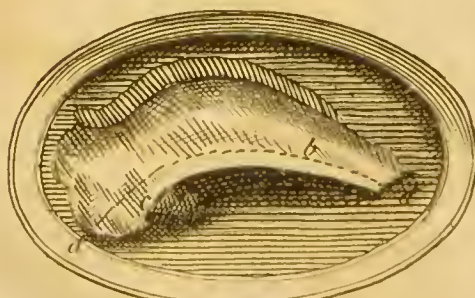
Breast of Veal



Knuckle of Veal



Ham



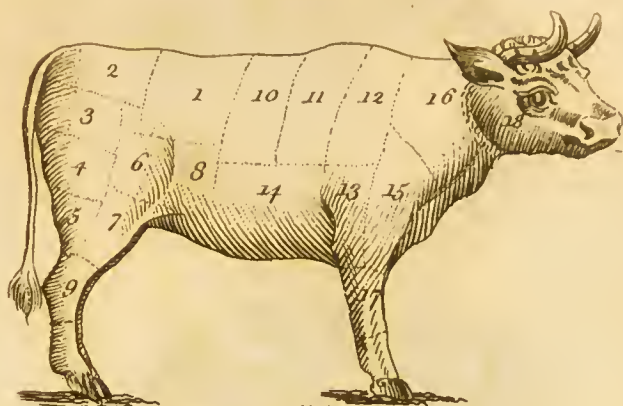
Spare rib of Pork



THESE TWO SPECIES OF THE GENUS  
CAMELUS, ARE THE ONLY TWO  
WHICH ARE FOUND IN THE  
MOUNTAINS OF THE HIMALAYAS.



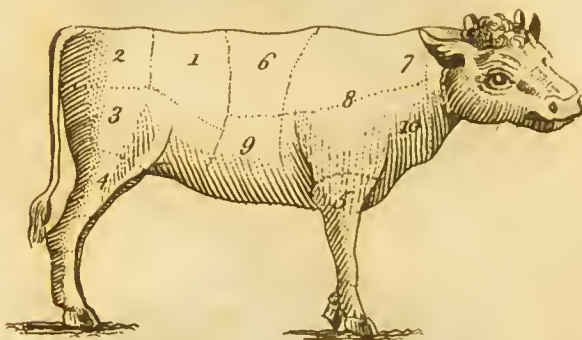
Beef.



Names of Joints.

1. Sir loin. 2. Rump. 3. Edge bone. 4. Buttock. 5. Mouse d°. 6. Veiny piece. 7. thick Flank. 8. thin d°. 9. Leg. 10. Fore Ribs. 11. Middle d°. 12. Chuck d°. 13. Leg of Mutton piece. 14. Brisket. 15. Clod. 16. Stuck pie. 17. Thigh. 18. Cheek.

Veal.

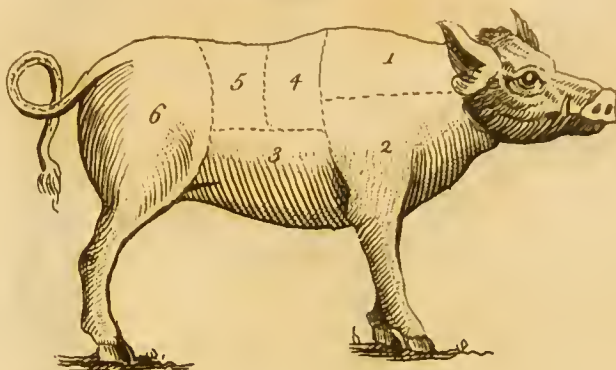


Joints.

1. Loin best end. 2. Chump d°. 3. Fillet. 4. Knuckle hind. 5. D° fore. 6. Neck best end. 7. Scrag. 8. Blade bone. 9. Breast best end. 10. Brisket d°.



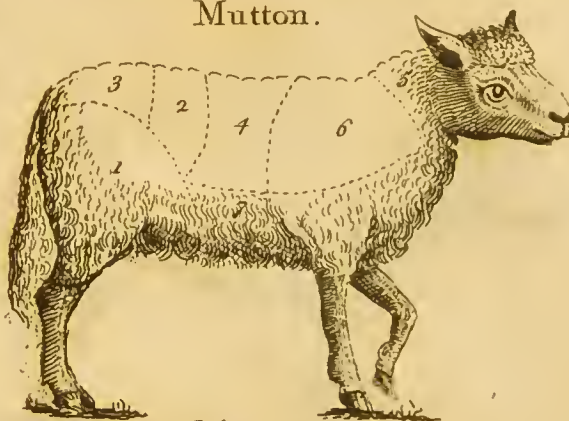
**Pork.**



*Names of Joints.*

1. *Sperib.* 2. *Hand.* 3. *Belly, or Spring.*  
4. *Fore-line.* 5. *Hind d?* 6. *the Leg.*

**Mutton.**



*Joints*

1. *Leg.* 2. *Loin best end.* 3. *Chump d?* 4. *Neck best end.*  
5. *Scrag.* 6. *Shoulder.* 7. *Breast.*

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CHAP. I.

DIRECTIONS FOR MARKETING.

*Containing the Names of all the Joints of every Beast;  
and Instructions how to choose all Kinds of Butcher's  
Meat, Poultry, Fish, Butter, Eggs, and Cheese.*

OF BUTCHER'S MEAT.—*Pieces in a Bullock.*

THE head, tongue, palate: the entrails are the sweet-breads, kidneys, skirts, and tripe; there is the double, the roll, and the reed tripe.

The *fore-quarter*, first, is the haunch, which includes the clod, marrow-bone, skin, and the sticking-piece, that is the neck end; the next is the leg-of-mutton piece, which has part of the blade-bone; then the chuck, the brisket, the fore ribs and middle rib, which is called the chuck-rib.

The *hind-quarter*, first, is the surloin and rump, the thin and thick flank, the veiney piece, then the isch-bone, or chuck-bone, buttock, and leg.

## IN A SHEEP.

The head and pluck; which includes the liver, lights, heart, sweetbreads, and melt.

The *fore-quarter* is the neck, breast, and shoulder.

The *hind-quarter* is the leg and loin. The two loins together is called a chine or saddle of mutton, which is a fine joint when it is the little fat mutton.

## IN A CALF.

The head and inwards are the pluck, which contains the heart, liver, lights, nut, and melt, and what they call the skirts (which eat finely broiled), the throat-sweetbread, and the windpipe-sweetbread, which is the finest.

The *fore-quarter* is the shoulder, neck, and breast.

The *hind-quarter* is the leg, which contains the knuckle and fillet, then the loin.

## IN A LAMB.

The head and pluck, that is, the liver, lights, heart, nut, and melt. Then there is the fry, which is the sweetbreads, lamb-stones, and skirts, with some of the liver.

The *fore-quarter* is the shoulder, neck, and breast together.

The *hind-quarter* is the leg and loin.

## IN A HOG.

The head and inwards; and that is the haster, which is the liver and crow, kidney and skirts. It is mixed with a great deal of sage and sweet herbs,



pepper, salt, and spice, so rolled in the caul and roasted ; then there are the chitterlins and the guts, which are cleaned for sausages.

The *fore-quarter* is the fore-loin and spring ; if a large hog, you may cut a spare-rib off.

The *hind-quarter* only leg and loin.

#### A BACON HOG.

This is cut differently, because of making hams, bacon, and pickled pork. Here you have fine spare-ribs, chines, and griskins, and fat for hog's-lard. The liver and crow is much admired fried with bacon ; the feet and ears are both equally good soused.

#### *To choose Beef.*

If it be true ox-beef, it will have an open grain, and the fat, if young, will be of a crumbling or oily smoothness, except it be the brisket and neck pieces, with such others as are very fibrous. The colour of the lean should be of a pleasant carnation red, the fat rather inclining to white than yellow (which seldom proves good), and the suet of a fine white.

Cow-beef is of a closer grain, the fat whiter, the bones less, and the lean of a paler colour. If it be young and tender, the dent you make with your finger by pressing it, will, in a little time, rise again.

Bull-beef is of a more dusky red, a closer grain, and firmer than either of the former ; harder to be indented with your finger, and rising again sooner. The fat is very gross and fibrous, and of a strong rank scent. If it be old it will be so very tough, that if you pinch it you will scarce make any impression in it. If it be fresh, it will be of a lively fresh colour ; but if stale, of a dark dusky colour, and very clammy. If it be bruised, the part affected will look of a more dusky or blackish colour than the rest.



*Mutton and Lamb.*

Take some of the flesh between your fingers and pinch it; if it feels tender, and soon returns to its former place, it is young; but if it wrinkles, and remains so, it is old. The fat will also easily separate from the lean, if it be young; but if old, it will adhere more firmly, and be very clammy and fibrous. If it be ram mutton, the fat will be spongy, the grain close, the lean rough and of a deep red, and when dented by your finger will not rise again. If the sheep had the rot, the flesh will be palish, the fat a faint white, inclining to yellow; the meat will be loose at the bone, and, if you squeeze it hard, some drops of water, resembling dew or sweat, will appear on the surface. [If it be a fore-quarter, observe the vein in the neck, for if it looks ruddy, or of an azure colour, it is fresh; but if yellowish, it is near tainting, and if green, it is already so. As for the hind-quarter, smell under the kidney, and feel whether the knuckle be stiff or limber; for if you find a faint or ill scent in the former, or an unusual limberness in the latter, it is stale.] The sentences included in crotchets, will likewise be the guide for choosing lamb; and for choosing a lamb's head, mind the eyes: if they be sunk or wrinkled, it is stale; if plump and lively, it is new and sweet.

*Veal.*

Observe the vein in the shoulder; for if it be of a bright red, or looks blue, it is newly killed; but if greenish, yellowish, or blackish, or more clammy, soft, and limber than usual, it is stale. Also if it has any green spots about it, it is either tainting, or already tainted. If it be wrapt in wet cloths, it is apt to be musty; therefore always observe to smell it. The loin taints first under the kidney, and the flesh, when stale, will be soft and slimy. The neck

and breast are first tainted at the upper end, and when so, will have a dusky, yellowish or greenish appearance, and the sweetbread on the breast will be clammy. The leg if newly killed, will be stiff in the joint; but if stale, limber, and the flesh clammy, intermixed with green or yellowish specks. The flesh of a bull-calf is firmer grained and redder than that of a cow-calf, and the fat more curdled. In choosing the head, observe the same directions as above given for that of the lamb.

### *Pork.*

Pinch the lean between your fingers; if it breaks, and feels soft and oily, or if you can easily nip the skin with your nails, or if the fat be soft and oily, it is young; but if the lean be rough, the fat very spongy, and the skin stubborn, it is old. If it be a boar, or a hog gelt at full growth, the flesh will feel harder and rougher than usual, the skin thicker, the fat hard and fibrous, the lean of a dusky red, and of a rank scent. To know if it be fresh or stale, try the legs and hams at the bone which comes out in the middle of the fleshy part, by putting in your finger; for as it first taints in those places, you may easily discover it by smelling to your finger; also the skin will be clammy and sweaty when stale, but smooth and cool when fresh.

### *Brawn.*

The best method of knowing whether brawn be young or old, is by the extraordinary or moderate thickness of the rind, and the hardness or softness of it; for the thick and hard is old, but the moderate and soft is young. If the rind and fat be remarkably tender, it is not boar brawn, but barrow or sow.

*Dried Hams and Bacon.*

Take a sharp-pointed knife, run it into the middle of the ham, on the inside, under the bone, draw it out quickly and smell to it; if its flavour be fine and relishing, and the knife little daubed, the ham is sweet and good; but if, on the contrary, the knife be greatly daubed, has a rank smell, and a hogoo issues from the vent, it is tainted. Or you may cut off a piece at one end to look on the meat; if it appear white and be well scented, it is good; but if yellowish, or of a rusty colour, not well scented, it either is tainted or rutsy, or at least will soon be so. A gammon of bacon may be tried in the same manner, and be sure to observe that the flesh sticks close to the bones, and the fat and lean to each other, for if they do not, the hog was not sound. Take care also that the extreme part of the fat near the rind be white, for if that be of a darkish or dirty colour, and the lean pale and soft, with some streaks of yellow, it is rusty, or soon will be so.

*Venison.*

Try the haunches, shoulders, and fleshy parts of the sides with your knife, in the same manner as before directed for ham, and in proportion to the sweet or rank smell it is new or stale. With relation to the other parts, observe the colour of the meat; for if it be stale or tainted, it will be of a black colour, intermixed with yellowish or greenish specks. If it be old, the flesh will be tough and hard, the fat contracted, the hoofs large and broad, and the heel horny and much worn.

## OF POULTRY.

*To know if a Capon be a true one or not, or whether it be young or old, new or stale.*

If a capon be young, his spurs will be short and blunt, and his legs smooth; if a true capon, it will have a fat vein on the side of the breast, a thick belly and rump, and its comb will be short and pale. If it be new, it will have a close hard vent; but if stale, an open loose vent.

*To choose a Cock or Hen Turkey, Turkey-Poults, &c.*

If the spurs of a turkey-cock are short, and his legs black and smooth, he is young; but if his spurs be long, and his legs pale and rough, he is old. If long killed, his eyes will be sunk into his head, and his feet feel very dry; but if fresh, his feet will be limber, and his eyes lively. For the hen, observe the same signs. If she be with egg, she will have an open vent; but if not, a close hard vent. The same signs will serve to discover the newness or staleness of turkey-poults; and with respect to their age, you cannot be deceived.

*A Cock, Hen, &c.*

If a cock be young, his spurs will be short and dubbed (be sure to observe that they are not pared or scraped to deceive you); but if sharp and standing out, he is old. If his vent be hard and close, it is a sign of his being newly killed; but if he be stale, his vent will be open. The same signs will discover whether a hen be new or stale; and if old, her legs and comb will be rough; but if young, smooth.



*To know if Chickens are new or stale.*

If they are pulled dry, they will be stiff when new; but when stale, they will be limber, and their vents green. If they are scalded, or pulled wet, rub the breast with your thumb or finger, and if they are rough and stiff, they are new; but if smooth and slippery, stale.

*To choose a Goose, wild Goose, and Bran-goose.*

If the bill and foot be red, and the body full of hairs, she is old; but if the bill be yellowish, and the body has but few hairs, she is young. If new, her feet will be limber; but if stale, dry. Understand the same of a wild goose, and bran-goose.

*Wild and tame Ducks.*

These fowls are hard and thick on the belly when fat, but thin and lean when poor; limber-footed when new, but dry-footed when stale. A wild duck may be distinguished from a tame one by its foot being smaller and reddish.

*Bustard.*

Observe the same rules in choosing this curious fowl as those already given for the turkey.

*The Snuffler, Godwits, Marle, Knots, Gulls, Ruffs, Dotters, and Wheat-ears.*

These birds, when new, are limber-footed; when stale dry-footed: when fat, they have a fat rump; when lean, a close and hard one: when young, their legs are smooth; when old, rough.

*Pheasant Cock and Hen.*

The spurs of the pheasant cock, when young, are short and dubbed; but long and sharp when old: when new, he has a firm vent; when stale, an open and flabby one. The pheasant hen, when young, has smooth legs, and her flesh is of a fine and curious grain; but when old, her legs are rough, and her flesh hairy when pulled. If she be with egg, her vent will be open; if not, close. The same signs, as to newness or staleness, are to be observed as were before given for the cock.

*Heath and Pheasant Poult.*

The feet of these, when new, are limber, and their vents white and stiff; but when stale, are dry-footed, their vents green, and if you touch it hard, will peel.

*Heath Cock and Hen.*

The newness or staleness of these are known by the same signs as the foregoing; but when young, their legs and bills are smooth; when old, both are rough.

*Woodcock and Snipe.*

These fowls are limber-footed when new, stale, dry-footed: if fat, thick and hard; but if their noses are snotty, and their throats moorish and muddy, they are bad. A snipe, particularly, if fat, has a fat vein in the side under the wing, and in the vent feels thick.



*Partridge Cock or Hen.*

These fowls, when young, have black bills, and yellowish legs; when old, white bills and blueish legs; when new a fast vent; when stale, a green and open one, which will peel with a touch: if they had fed lately on green wheat, and their crops be full, smell to their mouths, lest their crops be tainted.

*Doves or Pigeons, Plovers, &c.*

The turtle-dove is distinguished by a blueish ring round its neck, the other parts being almost white. The stock-dove exceeds both the wood-pigeon and ring-dove in bigness. The dove-house pigeons are red-legged when old: if new and fat, limber-footed, and feel full in the vent; but when stale, their vents are green and flabby.

After the same manner you may choose the grey and green plover, fieldfare, thrush, mavis, lark, blackbird, &c.

*Teal and Widgeon.*

These, when new, are limber-footed; when stale, dry-footed; thick and hard on the belly, if fat; but thin and soft, if lean.

*Hare.*

If the claws of a hare are blunt and rugged, and the clift in her lip spread much, she is old; but the opposite, if young: if new and fresh killed, the flesh will be white and stiff; if stale, limber and blackish in many places. If the hare be young, the ears will tear like a sheet of brown paper; if old, they are dry and tough.

*Leveret.*

The newness or staleness may be known by the same signs as the hare ; but in order to discover if it be a real leveret, feel near the foot on its fore leg ; if you find there a nob or small bone, it is a true leveret ; but if not, a hare.

*A Rabbit.*

If a rabbit be old, the claws will be very long and rough, and grey hairs intermixed with the wool ; but if young, the claws and wool smooth ; if stale, it will be limber, and the flesh will look blueish, having a kind of slime upon it ; but if fresh it will be stiff, and the flesh white and dry.

## OF FISH.

*To choose Salmon, Trout, Carp, Tench, Pike, Graylings, Barbel, Chub, Whiting, Smelt, Ruff, Eel, Shad, &c.*

The newness or staleness of these fish is known by the colour of their gills, their being hard or easy to be opened, the standing out or sinking of their eyes, their fins being stiff or limber, and by smelling to their gills. Eels taken in running water are better than those taken in ponds ; of these the silver ones are most esteemed.

*Turbot.*

If this fish be plump and thick, and its belly of a cream colour, it is good ; but if thin, and of a blueish white on the belly, not so.

*Soals.*

If these are thick and stiff, and of a cream colour on the belly, they will spend firm; but if thin, limber, and their bellies of a blueish white, they will eat very loose.

*Plaice and Flounders.*

When these fish are new, they are stiff, and the eyes look lively and stand out; but when stale, the contrary. The best plaice are blueish on the belly; but flounders of a cream colour,

*Cod and Codling.*

Choose those which are thick towards the head, and their flesh, when cut, very white.

*Fresh Herrings and Mackerel.*

If these are new, their gills will be of a lively shining redness, their eyes sharp and full, and the fish stiff; but if stale, their gills will look dusky and faded, their eyes dull and sunk down, and their tails limber.

*Pickled Salmon.*

The scales of this fish, when new and good, are stiff and shining, the flesh oily to the touch, and parts in fleaks without crumbling; but the opposite, when bad.

*Pickled and red Herrings.*

Take the former, and open the back to the bone; if it be white, or of a bright red, and the flesh white,

oily, and fleaky, they are good. If the latter smell well, be of a good gloss, and part well from the bone, they are also good.

### *Dried Ling.*

The best sort of dried ling is that which is thickest in the pole, and the flesh of the brightest yellow.

### *Pickled Sturgeon.*

The veins and gristle of the fish, when good, are of a blue colour, the flesh white, the skin limber, the fat underneath of a pleasant scent, and you may cut it without its crumbling.

### *Lobsters.*

If a lobster be new, it has a pleasant scent at that part of the tail which joins to the body, and the tail will, when opened, fall smart, like a spring; but when stale, it has a rank scent, and the tail limber and flagging. If it be spent, a white scurf will issue from the mouth and roots of the small legs. If it be full, the tail, about the middle, will be full of hard reddish skinned meat, which you may discover by thrusting a knife between the joints, on the bend of the tail. The heaviest are best, if there be no water in them. The cock is generally smaller than the hen, of a deeper red when boiled, has no spawn or seed under its tail, and the uppermost fins within its tail are stiff and hard.

### *Crab Fish, great and small.*

When they are stale, their shells will be of a dusky red colour, the joints of their claws limber; they are loose, and may be turned any way with the finger,

and from under their throat will issue an ill smell ; but if otherwise, they are good.

*Prawns and Shrimps.*

If they are hard and stiff, of a pleasant scent, and their tails turn strongly inward, they are new ; but if they are limber, their colour faded, of a faint smell, and feel slimy, they are stale.

OF BUTTER, EGGS, AND CHEESE.

*To choose Butter and Eggs.*

When you buy butter, taste it yourself, and do not trust to the taste they give you, lest you be deceived by a well-tasted and scented piece artfully placed in the lump. Salt butter is better scented than tasted, by putting a knife into it, and putting it immediately to your nose ; but, if it be a cask, it may be purposely packed, therefore trust not to the top alone, but unhoop it to the middle, thrusting your knife between the staves of the cask, and then you cannot be deceived.

When you buy eggs, put the great end to your tongue ; if it feels warm, it is new ; but if cold, it is stale ; and according to the heat or coldness of it, the egg is newer or staler. Or take the egg, hold it up against the sun or candle ; if the white appears clear and fair, and the yolk around, it is good ; but if muddy or cloudy, and the yolk broken, it is bad. Or take the egg, and put it into a pan of cold water ; the fresher it is, the sooner it will sink to the bottom ; but if it be rotten, or addled, it will swim on the surface of the water. The best way to keep them is in bran or meal ; though some place their small ends downwards in fine wood-ashes ; but for



longer keeping, burying them in salt will preserve them almost in any climate.

### *Cheese.*

Cheese is to be chosen by its moist and smooth coat ; if old cheese be rough-coated, rugged, or dry at top, beware of little worms or mites ; if it be over-full of holes, moist or spongy, is subject to maggots. If any soft or perished place appear on the outside, try how deep it goes, for the greater part may be hid within.

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## CHAP. II.

### SOUPS.

KEEP all the pots, or saucepans and covers very clean, and well tinned, &c. Observe in all broths and soups, that one thing does not taste more than another, but the taste be equal, and of a fine agreeable relish.

### *Beef Stock.*

Put chuck beef cut in pieces into a pot, set it on the fire, with water enough to cover it. When boiling, skim it clean ; add a bunch of parsley and thyme, cleaned carrots, leeks, onions, turnips, celery, and a little salt. Boil the meat till it is tender, skim off the fat, and strain it through a fine hair sieve.

### *Veal Stock, for Soups.*

Cut a leg of veal and some lean ham into pieces, put them into a pan with a quart of water, some



peeled carrots, turnips, onions, leeks, and cellery; draw them down till nearly done, but do not let it colour; add beef stock enough to cover the ingredients, boil the whole one hour, skim off all the fat very carefully, and strain it; and if any game be drawn down with it the flavour will be delicious; be very careful, or it will burn. Without this it will be useful for white soups; and may be coloured to any degree wanted, with the liquid of colour for sauces.

*Essence of Meat,*

Is veal stock reduced to a proper consistence, but it must not be coloured.

*Cullis, or a thick Gravy.*

Put into a pan, with one quart of water, slices of ham, veal, celery, carrots, turnips, onions, leeks, a small bunch of sweet herbs, some allspice, black pepper, mace, a piece of lemon-peel, and two bay-leaves, and draw these till of a light brown, (but do not let it burn) and discharge it with beef stock. When it boils, skim it clear from fat, and thicken it with flour and water, or flour and butter passed. Boil it gently for three quarters of an hour; season it with Cayenne-pepper, lemon-juice, and salt; strain it, and add a little of the following liquid.

*Liquid of Colour for Sauces, &c.*

Put on a slow fire a quarter of a pound of fine brown sugar in a clean frying pan, and half a gill of water; stir it with a wooden spoon till burnt and of a good bright colour, and discharge it with water; when boiling, skim it, and strain it. Cover it close and put it by for use.

*Benshamelle.*

Cut in pieces white veal, lean ham, turnips, celery, onions, a blade of mace, and a little whole white pepper; put these over a very slow fire till nearly tender, when discharge it with beef stock. Boil it, skim it, thicken it with flour and water, or flour and butter passed; add cream enough to make it white. Simmer it gently half an hour, and after straining it through a cloth, it must be of the thickness of light batter.

*A Passing of Flour and Butter.*

Melt fresh butter in a stewpan over a very slow fire, add flour enough to make a paste, and mix them on the fire with a whisk for ten minutes.

*Soup a la Reine.*

Boil three quarts of veal stock with a blade of mace in it; strain it and add to it the crumb of four penny French rolls, three quarters of a pound of sweet almonds blanched and finely pounded, and the white meat of a dressed fowl; simmer these together ten minutes, and rub them through a tamis cloth till the soup is of a proper thickness, season it with salt; boil it one hour in a gill of cream, and serve it.

*Crayfish Soup.*

Boil, till of a middling thickness, three quarts of veal stock, the crumb of four penny French rolls, the meats of a hen lobster, and half a hundred crayfish pounded, with some live lobster spawn; skim it, and rub it through a tamis cloth; season it to the palate with salt and Cayenne pepper. Cut the crust of French bread into small round pieces, and serve it up.

*Vermicelli Soup, white.*

Boil for a quarter of an hour three quarts of veal stock and two ounces of vermicelli, rub it through a tamis cloth, season it with salt, skim it, and add the yolks of four eggs, half a pint of cream, and a little salt, mixed well together. Simmer it for five minutes, and serve it.

*Cleared Brown Stock.*

To three quarts of veal stock add a small quantity of liquid colour ; season it with salt and a little Cayenne ; beat up two yolks, two whites, and two shells of eggs ; whisk the whole together ; boil it gently ten minutes, and strain it through a tamis cloth.

This stock is excellent for rice, brown vermicelli, celery, santé, turnip, and many other soups.

*Rice Soup.*

Wash, pick, parboil, and drain dry two ounces of rice, and boil it gently till it is tender in three quarts of cleared stock.

*Rice Soup another Way.*

Gently simmer a pound of rice and a little cinnamon into two quarts of water, cover it close, till the rice is quite tender. Take out the cinnamon, sweeten it ; grate into it half a nutmeg, and let it stand till cold. Beat up the yolks of three eggs, with half a pint of white wine, and stir them into the rice. Set the whole over a slow fire, and stir it all the time, lest it should curdle. When it is of a good thickness, and boils, take it up and keep stirring it till you pour it into the dish.

*Celery Soup.*

Cut celery heads two inches long, and cut some of the white part small: wash, blanch, and drain the whole, and simmer it with three quarts of cleared stock until the celery is tender; skim it well, and serve it.

*Turnip Soup.*

Pare turnips, cut them into different shapes, fry them in a bit of lard till of a light brown colour, drain and wipe them free from fat, boil them gently with cleared stock till tender.

*Cressey Soup.*

Stew the red part of twelve large red carrots, cut them into a stewpan with turnips, celery, leeks, and onions cut in pieces, and half a pint of split pease in a quart of water till tender, with some stock to keep them from burning; rub the whole through a tamis, add five pints of veal stock and some blanched water-cresses; then boil it for twenty minutes, skim it, and season it with salt; let it be the thickness of pease-soup, and serve it up.

*Santé, or Spring Soup.*

Pare turnips and carrots, cut them into shapes, with celery heads about two inches long; wash and steam them separately in a little water till nearly done, when cut the white of the celery small, likewise a small quantity of leeks, cabbage, cos lettuces, endive, and chervil; blanch and drain them dry; put all the vegetables to boil till tender, with three quarts of cleared brown stock; if in season, add green pease, tops of asparagus, and button onions, steamed, &c.

You may put in a small piece of bouillie beef stewed, but dry it with a cloth, and put it in the soup with the vegetables when you serve it.



*Onion Soup.*

Cut eight middling-sized peeled onions into very thin slices, pass them with a quarter of a pound of fresh butter and flour till tender; boil it with three quarts of veal stock for twenty minutes; skim it; season it with salt, and add the yolks of four eggs, half a pint of cream, and a little salt, mixed together. Beat up the whole well with a whisk, simmer it, and serve it.

*Almond Soup.*

Beat a quart of almonds in a marble mortar, with the yolks of six hard eggs, to a fine paste. Mix them by degrees with two quarts of new milk, a quart of cream, and a quarter of a pound of double refined sugar beat fine, and stir the whole well together; then set it over a slow fire, and stir it quick till it is of a good thickness, and then take it off, pour it into your dish, and serve it up. Keep it constantly stirring till it boils, or it will curdle.

*Soup and Bouillie.*

To make the bouillie, roll five pounds of brisket of beef tight with a tape; put it into a stewpot, with four pounds of the leg-of-mutton piece of beef, and about seven or eight quarts of water. Boil these up as quick as possible, and skim it very clean; add one large onion, six or seven cloves, some whole pepper, two or three carrots, or a turnip or two, a leek, and two heads of celery. Stew these very gently, closely covered, for six or seven hours. About an hour before dinner, strain the soup through a piece of dimity that has been dipped in cold water; put the rough side upwards. Have ready boiled carrots cut like wheels, turnips cut in balls, spinach, a

little chervil and sorrel, two heads of endive and one or two of celery cut into pieces. Put these in a tureen, with a Dutch loaf or a French roll dried, after the crumb is taken out. Pour the soup to these boiling hot, and add a little salt and Cayenne. Take the tape from the bouillie, and serve it in a square dish, with mashed turnips and sliced carrots in two little dishes. The turnips and carrots may be cut with an instrument that may be bought for that purpose.

### *Ox-cheek Soup.*

Break the bones, and having washed the cheek thoroughly clean, put it in a large stewpan, with about two ounces of butter at the bottom, and lay the fleshy side of the cheek downwards. Add half a pound of lean ham, cut in slices. Put in four heads of celery cut small, three large onions, two carrots, one parsnip sliced, and three blades of mace. Set it over a moderate fire for about a quarter of an hour; after which put in four quarts of water, and let it simmer gently till reduced to two. If you mean to use it as soup only, strain it clear off, and put in the white part of a head of celery, cut in small pieces, with a little browning, to make it a fine colour. Scald two ounces of vermicelli, and put it into the soup, then let it boil for about ten minutes, and pour it into a tureen, with the crust of a French roll, and serve it up. If it is to be used as a stew, take up the cheek as whole as possible, and have ready a boiled turnip and carrot cut in square pieces, a slice of bread toasted and cut in small dices, put in a little Cayenne pepper, strain the soup through a hair sieve upon the whole, and serve it.

### *Maccaroni Soup.*

Mix three quarts of strong broth with one of gravy. Boil half a pound of small pipe maccaroni



in three quarts of water, with a little butter, till it is tender, after which strain it through a sieve. Cut it in pieces of about two inches in length, put it into the soup, and boil it up for about ten minutes. Serve it in a tureen, with the crust of a French roll toasted.

### *Calf's Head Soup.*

Wash the head clean, strewing a little salt on it to take out the slime; then put it into a stew-pan, with water, throw in a bunch of sweet herbs, an onion stuck with cloves, five or six blades of mace, and some pearl barley. Stew it till it is tender and put in some stewed celery. Season it with pepper, pour the soup into a dish, place the head in the middle, and serve it.

### *Pease Soup, in the common Way.*

Put a quart of split pease into four quarts of water, with some roast beef bones, or a little lean bacon. Add one head of celery, cut small, with three or four turnips. Let it boil gently till it is reduced to two quarts, and then work it through a cullender with a wooden spoon. Mix a little flour and water well together, and boil them in the soup. Add another head of celery, with Cayenne pepper and salt to your taste. Cut a slice of bread in dice, fry them a light brown, and put them into a dish; after which pour in the soup, and serve it.

### *Green Pease Soup.*

Stew a quart of young green pease, four turnips pared and cut into dice, two cos lettuces in small slices, and two middling sized onions cut fine, with a quarter of a pound of fresh butter, till nearly done. Then boil two quarts of large fresh green pease in

three quarts of veal stock till tender; strain and pound them, preserve the liquor, and rub the pease through a tamis; put the pulp and the liquor to the herbs, with a little flour and water, pepper and salt, and season with sugar, if it be liked. Boil this half an hour; skim it, put in the pulp of boiled parsley rubbed through a tamis, and it will give it a fine green colour. Put into a plate thin sippets of bread, dried before the fire, and serve it up with the soup.

### *Old Pease Soup.*

Cut into pieces chuck beef, knuckles of ham and veal, pickled pork cut into square pieces of half a pound each; boil them in a sufficiency of water with peeled turnips, leeks, onions, carrots, and celery cut into slices, and some old split pease, with a sufficient quantity of water; skim it well, and add a small bunch of dried mint. When the pork is nearly done, put it to the soup half an hour before it is served up. When all the ingredients are tender, take the mint out, rub the soup well through a tamis, put to the liquor turnips cut like dice, and celery and leeks cut small. Boil the soup, skim it, and season it with pepper and salt. Fry some bread cut in form of dice, and serve it on a dish with the soup.

### *Giblet Soup.*

Scald, pick, and cut in pieces the giblets, season them with knotted marjoram, savory, thyme, parsley, chopped onions, some beaten allspice, cloves, mace, black pepper, cloves, and salt, a little of each; stew them with some veal stock, till nearly done, pick out the herbs, chop the bones, strain the liquor, add flour and butter melted together, with some of the liquor, put in some Cayenne, lemon,

juice, and salt ; boil it and put it to the giblets, stew them till quite tender ; put in egg and force-meat balls, and serve it up.

### *Milk Soup.*

Into two quarts of new milk put two sticks of cinnamon, two bay-leaves, a small quantity of basket salt, and a little sugar. While these are heating, blanch half a pound of sweet almonds, and beat them to a paste in a marble mortar. Mix some milk with them by a little at a time, and while they are heating, grate some lemon-peel with the almonds, and a little of the juice ; after which strain it through a coarse sieve ; mix all together, and boil it up. Cut some slices of French bread, dry them before the fire ; soak them a little in the milk, lay them at the bottom of the tureen, pour in the soup, and serve it.

### *Scotch Barley Broth.*

Cut a leg of beef into pieces, and boil it in three gallons of water, with a sliced carrot and a crust of bread, till reduced to one half ; strain it off, and put it again into the pot, and boil it for an hour with half a pound of barley, four or five heads of celery cut small, a bunch of sweet herbs, a large onion, a little parsley chopped small, and a few marigolds ; then put in a large fowl, and keep it boiling till the broth is quite good. Season it with salt, take out the onion and sweet herbs, and serve it with the fowl in the middle. The fowl may or may not be used, as may be deemed necessary. Broth may be made with a sheep's head, which must be chopped into pieces, or six pounds of thick flank of beef, boiled in six quarts of water. Put in the barley with the meat, and boil it very gently for an hour, keeping it clear from scum. Then put in the before-mentioned ingredients, with

turnips and carrots, clean scraped and pared, and cut small: Boil them gently together till the broth is good. Season it, take it up, pour the broth into the tureen, with the beef in the middle, and carrots and turnips round the dish, and serve it. This is a good dish for winter.

### *Soup Lorraine.*

Blanch a pound of almonds, and beat them fine in a mortar, with a little water to keep them from oiling. Take the white part of a large roasted fowl, and the yolks of four poached eggs, and pound all together very fine. Pour three quarts of strong white veal broth, with the fat clean skimmed off, into a stewpan with the other ingredients, well mixed together. Boil them over a slow fire, and mince the white part of another fowl very fine. Season it with pepper, salt, nutmeg, and a little beaten mace. Put in butter about the size of an egg, with a spoonful or two of the soup strained, and set it over the fire. Cut two French rolls into thin slices, and set them before the fire to crisp; take the hollow crust of a loaf and fill it with the minced fowl: close the roll neatly, and keep it hot. strain the soup carefully into a clean saucepan, and let it stew till of the thickness of cream. Put the crisped bread into the tureen, pour the soup over it, place the roll with the minced meat in the middle, and serve it hot.

### *Soup Maigre.*

Melt half a pound of butter in a stewpan, and shake it well; when it has done hissing, throw in six middling sized onions, and shake the pan well for five minutes. Then put in four or five heads of celery, a handful or two of spinach, a cabbage, lettuce, and a bunch of parsley, all cut fine. Shake



these well in the pan for a quarter of an hour, stir in some flour, and pour in two quarts of boiling water, with some stale crusts of bread, some beaten pepper, and three or four blades of mace, beat fine. Stir all together, and let it boil gently for half an hour; then take it off, beat the yolks of two eggs, and stir them in. Put in a spoonful of vinegar, and pour it into the tureen. A pint of green pease boiled in the soup will be an excellent addition.

### *Mutton Broth.*

Cut a neck of mutton in pieces, saving a good sized piece to be served in the soup, and stew all in three quarts of cold beef stock, or in water, with a little oatmeal, some turnips, onions, leeks, celery cut in pieces, and a small bunch of thyme and parsley. On boiling skim it clean, take out the largest piece of mutton, when nearly done, and let the rest boil till tender; cut turnips like dice, cut some leeks small, with celery, half a cabbage, and parsley; strain the liquor of the meat, skim it free from fat, add to it the ingredients with some marigolds, and the piece of mutton and a little pearl barley, if approved; season it with salt, simmer all till done, and serve it up with toasted bread on a plate.

### *Hodge Podge, or English Olio.*

Cut four beef tails into joints, take a pound of bouillie beef, in two pieces, and two pieces of pickled pork of the same size. Put these into a pot, cover them with water, and when it boils skim it clean, and add half a savoy, two ounces of champignons, some turnips, carrots, onions, leeks, celery, one bay-leaf, whole black pepper, a few allspice, and a small quantity of mace. When nearly done, add two quarts of strong veal stock; take



them out when tender, and put them into a deep dish, to keep hot till served up; then strain the liquor, skim it free from fat; season to the palate with Cayenne pepper, a little salt, and lemon-juice, and add a small quantity of colour; have ready turnips and carrots cut into haricots, some celery heads trimmed, three inches long, and some whole onions, peeled; sweat these down till three parts tender, in separate stewpans, and strain the essences of them to the above liquor; clear it with whites of eggs, strain it through a tamis cloth, mix the vegetables, add the liquor to them, boil them gently for ten minutes, pour them over the meats, and serve them up.

### *Cow Heel Soup.*

Cut cross-ways six pounds of mutton, five pounds of beef, and four of veal, the coarsest piece will do. Put them into a pot with an old fowl beaten to pieces, and the knuckle part of a ham. Stew them without liquor over a slow fire; but take care it does not burn to the pot. Stir it about and put in some good beef broth, without fat; put in some turnips, carrots, and celery cut small, a bunch of sweet herbs, and a bay-leaf; add some clear broth, and let it stew about an hour. While this is doing, take a cow heel, split it, and set it on to boil in some of the broth. When very tender, take it off, and set on a stewpan with crusts of bread and some more broth, for eight or ten minutes. When the soup is done, lay the crusts in a tureen, and the two halves of the cow heel upon them, and then pour on the soup.

### *White Soup.*

Put a knuckle of veal, a large fowl, and a pound of lean bacon into a saucepan with six quarts of

water, half a pound of rice, two anchovies, a few pepper-corns, a bundle of sweet herbs, two or three onions, and three or four heads of celery, cut in slices, and stew them till the soup is as strong as you wish, and then strain it through a hair sieve into an earthen pan. Let it stand all night ; the next day skim it clean, and pour it into a stewpan. Put in half a pound of sweet almonds, beat fine, boil it a quarter of an hour, and strain it through a lawn sieve. Then put in a pint of cream and the yolk of an egg, stir all together, boil it a few minutes, then pour it into the tureen, and serve it.

#### *Gravy Soup.*

Put a shin of beef, with the bone well chopped, into a saucepan with six quarts of water, a pint of pease, and six onions, and let it boil gently till the juices of the meat are drawn out : then strain the liquor through a sieve, and add to it a quart of strong beef broth. Season it with pepper and salt, and put in a little celery and beet-leaves ; when it has boiled till the vegetables are tender, pour it into a tureen, and serve it.

#### *Hare Soup.*

Put a large hare, cut in pieces, into an earthen mug, with three blades of mace, two large onions, a little salt, a red herring, half a dozen large morels, a pint of red wine, and three quarts of water. Bake it three hours in a quick oven, and then strain the liquor into a stewpan. Have ready boiled four ounces of French barley, which put in ; scald the liver, and rub it through a sieve with a wooden spoon ; put it into the soup, and set it over the fire, but do not let it boil. Keep it stirring till near boiling, and then take it off. Put some crisped bread into the tureen, and pour the soup on it.—

This is a fine soup, and proper for large entertainments, and should be placed at the bottom, if there be any other soup on table.

### *Partridge Soup.*

Skin and cut to pieces two large partridges, with three or four slices of ham, a little celery, and three large onions. Fry them in butter, till brown, but mind they do not burn. Then put them in a stewpan, with three quarts of boiling water, a few pepper-corns, and a little salt. After stewing gently for two hours, strain it through a sieve, put it again in the stewpan, with some stewed celery and fried bread. When near boiling, pour it into a tureen, and serve it quite hot.

### *Eel Soup.*

To every pound of eels put a quart of water, a crust of bread, two or three blades of mace, a little whole pepper, an onion, and a bunch of sweet herbs. Cover them close, and let them boil till half the liquor is wasted: strain it, and toast some bread; cut it small, lay the bread in the dish, and pour in the soup.—This is a fine nourishing soup for a weak constitution.

### *Oyster Soup.*

Cut a pound of skate, four or five flounders, and two eels into pieces, cover them with water, season with mace, an onion stuck with cloves, a head of celery, two parsley roots sliced, some pepper and salt, and a bunch of sweet herbs. Cover them close, simmer them an hour and a half, strain the liquor clear off, and put it in a saucepan. In the mean time take a quart of oysters, bearded, beat them in a mortar with the yolks of six eggs

boiled hard, season it with pepper, salt, and grated nutmeg; and when the liquor boils put all into it. Let it boil till of the thickness of cream, then pour it into a tureen, and serve it.

### *Beef Broth.*

Wash thoroughly a leg of beef with the bone well broken; put it into a pot with a gallon of water, skim it well, and put in two or three blades of mace, a small bunch of parsley, and a large crust of bread. Let it boil till the beef and sinews are quite tender. Cut some toasted bread and put into the tureen, lay in the meat, pour on the soup, and serve it.

### *Beef Drink.*

Cut a pound and a half of beef, without any skin or fat, into small pieces; boil it in a gallon of water, with the under crust of a penny loaf, and a little salt, till reduced to two quarts; strain it off, and it will be fit to use.

### *Strong Beef Broth to keep.*

Break the bones of part of a leg of beef and the scrag end of a neck of mutton, boil them in as much water as will coyer them, with a little salt. Skim it well, and put in a large onion stuck with cloves; a bunch of sweet herbs, some pepper, and a nutmeg quartered. Boil these till the virtues of the mace are out, strain it through a fine sieve, and keep it for use when wanted.

### *Veal Broth.*

Stew a knuckle of veal in a gallon of water, with two ounces of rice or vermicelli, a little salt, and



a blade of mace. When thoroughly boiled, and the liquor reduced to one half, it will be fit for use:

### *Chicken Broth.*

Skin a large old fowl, cut off the fat, break the fowl to pieces, and put it into two quarts of water, with a good crust of bread and a blade of mace. Boil it gently five or six hours; then pour off all the liquor, add another quart of boiling water to it, and cover it close; boil it softly till it is good, strain it off, and season it with salt. In the mean time save the liquor and bones only of a boiled chicken, break them, and put them in the liquor in which you boiled the chicken, with a blade of mace and a crust of bread. When the juice is extracted, strain it, mix it with the other liquor, and serve it,

### *Plumb Porridge.*

Boil a leg and shin of beef in eight gallons of water, till the meat is quite tender, and the broth strong; strain it off, take out the meat, and pour the broth again into the pot. Slice six penny loaves thin, cutting off the tops and bottoms, put some of the liquor to them, cover them over, and let them soak a quarter of an hour; boil and strain it, and put it into the pot. Boil the whole again, put in five pounds of stewed raisins of the sun, and two pounds of prunes. When it has boiled a quarter of an hour put in five pounds of clean currants. Boil these till they swell; and just before the whole is done, put in three quarters of an ounce of mace, half an ounce of cloves, and two nutmegs beat fine and mixed with a little cold liquor. After you take off the pot, add three pounds of sugar, a little salt, a quart of sack, a quart of claret, and the juice of two or three lemons. You may thicken it



with sago instead of bread. Pour the porridge into earthen pans, and keep it for use.

### *Mock Turtle Soup.*

Scald a calf's head with the skin on, and take off the horny part, which cut into pieces about two inches square; well wash and clean them, then dry them with a cloth, put them into a stewpan, with four quarts of the following liquor: Stew gently six or seven pounds of beef, a calf's foot, a shank of ham, an onion, two carrots, a turnip, a head of celery, some cloves and whole pepper, a bunch of sweet herbs, a little lemon-peel, and a few truffles, in eight quarts of water, till the broth is reduced one half; then strain it, and put it into the stewpan, with the horny parts of the calf's head, with some knotted marjoram, a little savory, thyme, and parsley chopped small together, with some cloves and mace pounded, a little Cayenne pepper, some green onions, a shalot cut fine, a few chopped mushrooms, and half a pint of Madeira wine. Stew all these till the soup is reduced to two quarts; then heat a little broth, mix some flour in it, with the yolks of two eggs, and keep it stirring over a gentle fire till near boiling, put this to the soup, keeping it stirring as you pour it in, and stew the whole for another hour. When taken off, put in the juice of half a lemon and half an orange, and some broiled forcemeat balls. Pour the whole in a tureen, and serve it hot.

### *Portable Soup.*

Cut into small pieces three large legs of veal, one of beef, and the lean of a ham. Put a quarter of a pound of butter at the bottom of a large cauldron, then lay in the meat and bones, with four ounces of

anchovies, and two ounces of mace. Cut off the green leaves of five or six heads of celery, wash the heads clean, cut them small, put them in with three large carrots cut thin, cover the cauldron close, and set it over a moderate fire. When the gravy begins to draw, keep taking it up till you have got it all out, and put water in to cover the meat; boil it gently for four hours; then strain it through a hair sieve into a pan, till it is reduced two-thirds. Strain the gravy from the meat into the pan, and let it boil gently till of a glutinous consistence, skimming off the fat as it rises. Take care when it is nearly done, that it does not burn. Season it with Cayenne pepper, and pour it on flat earthen dishes, a quarter of an inch thick. The next day, cut it out by round tins, a little larger than a crown piece. Range the cakes in dishes, and dry them in the sun, turning them often. When they are dry, put them into a tin box, with white paper between each, and keep them in a dry place. If made in frosty weather, it will be sooner solid. *This soup is useful to travellers, and convenient in private families; for one of the cakes put into a saucepan, with a pint of water and a little salt, makes a bason of good broth in a few minutes, and it makes an excellent gravy for roast turkies or fowls in as short a time.*

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### CHAP. III.

#### BOILING.

##### *Butcher's Meat.*

ALL meat should boil slowly, but in plenty of water, which will make it rise and look plump. If boiled fast the outside will be hardened before the inside is warm, and the meat will be disagreeably discoloured.

In general, to butcher's meat, allow a quarter of an hour to every pound. Be sure the pot is very clean, and skim it well, for from every thing a scum will arise, which, if boiled down again, will make the meat black. All fresh meat should be put in when the water boils, but salt meat when the water is warm.

### *Calf's Head.*

Cleanse the head, parboil one half, beat up the yolk of an egg, and rub it over the head with a feather, and strew on it a seasoning of pepper, salt, thyme, parsley chopped small, shred lemon-peel, grated bread, and nutmeg; stick bits of butter over it, and bake it. Boil the other half white in a cloth, and put them both into a dish. Boil the brains in a cloth, with a sprig of parsley, and a leaf or two of sage. When boiled chop them small, and warm them in a saucepan, with a bit of butter, and a little pepper and salt. Boil and peel the tongue, and lay it in the middle of a small dish, and the brains round it; have a dish of bacon or pickled pork, and another of greens and carrots.

### *Grass Lamb.*

As many pounds as the joint weighs, so many quarters of an hour must it boil. Serve it with spinach, cabbage, brocoli, or any other suitable vegetable.

### *Ham.*

Put it into a copper of cold water, and boil it slowly. Twenty pounds will take four hours and a half boiling; and so in proportion for a larger or smaller size. An old large ham requires sixteen hours soaking in a large tub of soft water; but a green one does not require any soaking. While the ham is boiling, keep it well skimmed. When taken up, pull off the skin, rub it all over with an egg, strew

on crumbs of bread, baste it with butter, and brown it lightly at the fire.

### *Tongues.*

If a dried tongue, steep it all night in water; if pickled, only wash it well. Boil it slowly for three hours. If eaten hot, stick it with cloves, rub it with the yolk of an egg, strew crumbled bread on it, baste it with butter, and lightly brown it before the fire. Put brown gravy or red wine sauce in the dish, and slices of currant jelly round the rim.

### *Leg of Mutton with Cauliflowers and Spinach.*

Boil a leg of mutton cut venison fashion, in a cloth. Boil two fine cauliflowers in milk and water, cut them into sprigs, and stew them with butter, pepper, salt, and a little milk; stew some spinach, and put to it a quarter of a pint of gravy, with a piece of butter, and a little flour. Put the mutton into a dish, the spinach round it, and the cauliflower over the whole. Melt the butter the cauliflower was stewed in, to a smooth cream, and pour it over.

### *Lamb's Head.*

Wash the head clean, take the black from the eyes, and the gall from the liver. Lay it in warm water; boil the heart, lights, and part of the liver. Chop them, flour them, and put them in some gravy, catsup, a little pepper, salt, lemon-juice, and a spoonful of cream. Boil the head white, lay it in a dish, and the mince-meat round it. Place the other parts of the liver fried, with small bits of bacon on the mince-meat, and the brains fried in little cakes round the rim, with crisped parsley put between. Pour melted butter over the head, garnish with lemon, and serve it.



*Rabbits.*

Case them, skewer them with the head upright, the fore legs brought down, and the hind legs straight. Boil them at least three quarters of an hour, and smother them with onion sauce. Pull out the jaw bones, stick them in the eyes, and serve them with a sprig of myrtle or barberries in the mouth.

*Pickled Pork.*

Wash and scrape it clean, put it into the pot with the water cold, and boil it till the rind is tender. Serve it with any kind of green vegetables.

*Pig's Pettitoes.*

Boil them till they are tender, split them, thicken the gravy with flour and butter, put in the heart, liver, and lights (after they have been boiled for ten minutes), shredded small, with a spoonful of white wine, a slice of lemon, a little salt, and give it a gentle boil. Put two spoonfuls of cream, to the beaten yolk of an egg, and a little grated nutmeg. Put in the pettitoes, shake them over the fire till quite hot, but do not boil them. Put sippets in the dish, pour over the whole, garnish with sliced lemon, and serve them hot.

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POULTRY.

*Turkey.*

Do not dress a turkey till four or five days after it has been killed ; and do not feed it the day before, but give it a spoonful of allegar just before you kill it, and it will make it white and tender. Hang



it by the legs; and when you have plucked it, draw it at the rump. Cut off the head, neck, and legs, put the end of the thighs into the body, and skewer and tie them down. Grate a penny loaf, chop fine a score of oysters, shred a little lemon-peel, and add salt, pepper, and nutmeg, for a light force-meat, with a quarter of a pound of butter, three eggs, and a spoonful or two of cream, and stuff the craw with part, the rest make into balls, and boil them; sew up the turkey, dredge it with flour, put it in cold water; cover it, set it over the fire, and take off the scum as it rises. Boil it slowly for half an hour; then take it off, and let it stand close covered. Let a middling turkey stand half an hour in the hot water, and the confined steam will sufficiently stew it. Dish it, pour a little of the oyster sauce over it, lay the balls round it, and serve it, with the rest of the sauce in a boat. Garnish with barberries or lemon, and serve it as quick as possible.

### *Chickens.*

Draw them, lay them in skimmed milk two hours, and truss them. Singe them, dust them with flour, cover them close in cold water, and set them over a slow fire. Take off the scum, boil them slowly five or six minutes, take them off the fire, and keep them close covered for half an hour in the water, it will do them sufficiently, and make them plump and white. Before you dish them, set them on the fire to heat; drain them, and pour white sauce over them.

### *Fowls.*

Pluck and carefully draw them; cut off the head, neck, and legs. Skewer the ends of their legs in their bodies, and tie them. Singe and dust them with flour, put them into cold water, cover the kettle close, and set it on the fire; but take it off

as soon as the scum rises.—Cover them close again, and let them boil gently twenty minutes ; then take them off, and the heat of the water will do them sufficiently in half an hour. Melted butter and parsley is the usual sauce ; but you may serve them up with white sauce.

### *Ducks.*

Scald and draw them, let them remain for a few minutes in warm water, then let them lie in an earthen pan, with a pint of boiling milk, for two or three hours ; take them out, dredge them with flour, put them in cold water, and cover them up. Having boiled them slowly for twenty minutes, smother them with onion sauce, and serve them hot.

### *Pigeons.*

Draw them, and take out the craw as clean as possible. Wash them in several waters, cut off the pinions, turn the legs under the wings. Boil them very slowly a quarter of an hour, and they will be done. Dish them, pour melted butter over them, lay a little brocoli in the dish, and serve them, with melted butter and parsley in boats.

### *Goose.*

Singe it, and pour over a quart of boiling milk, in which let it continue all night, then take it out, and dry it well with a cloth. Shred sage and onion very small, put them into the goose, sew up the neck and vent, and hang it by the legs till the next day ; then put it into cold water, cover it close, and boil it gently for an hour. Serve it with onion sauce.

*Partridges.*

Boil them quick for a quarter of an hour in a good deal of water; take a quarter of a pint of cream, and fresh butter about the size of a walnut, melt it, pour it over the birds, and serve it up.

*Pheasants.*

Boil them in plenty of water. If a small one, half an hour, but a large one, three quarters. Stew some heads of celery, cut fine, thickened with cream and a small piece of butter rolled in flour, and season it with salt. Pour it over the bird, garnish the dish with lemon, and serve it.

*Snipes or Woodcocks.*

Boil them for ten minutes in the following gravy: Cut a pound of lean beef small, and put it in two quarts of water, with an onion, a bundle of sweet herbs, a blade or two of mace, six cloves, and some whole pepper. Cover it close; let it boil till half wasted, salt it, and strain it off. Cut the guts and liver small, and stew the guts in a little of the gravy, with a blade of mace. Grate as much of the crumb of bread as the inside of a roll, into a clean cloth, put it into a pan with butter, and fry it crisp, of a light brown colour. When the birds are done, take half a pint of the liquor they were boiled in, and add to the guts two spoonfuls of red wine, and a piece of butter the size of a walnut, rolled in flour; set them on the fire, shaking the saucepan often, without stirring with a spoon, till the butter is melted: put in the fried crumbs, shake the saucepan again, lay the birds in the dish, pour your sauce over them, garnish with sliced lemon, and serve them immediately.

## BOILING FISH.

The boiling of most kinds of fish is very easy ; and there are very few kinds which cannot be plainly dressed ; nothing more is necessary than to put them in boiling spring water, sparingly salted, and to garnish with parsley and scraped horse-radish.

*Another Way.*

Put in the stew-pan thyme, parsley, sweet herbs, and a sliced onion. Lay in the fish, and over it the like quantity of the same herbs, with some chives and sweet basil. Cover the fish with an equal quantity of white wine and the best vinegar, with a little bay salt, and some whole pepper. Put it over a slow fire, and increase the heat till it is done ; then take it off, but let the fish remain in the liquor till the sauce is ready, which make of a pound of butter, two anchovies split, boned, and washed, two large spoonfuls of capers, cut small, some chives whole, a little pepper and salt, some nutmeg grated, a little flour, a spoonful of vinegar, and a little water ; shaking it in a saucepan for some time over the fire, and put on the fish again. When the fish is hot put it into a dish, pour some sauce over it, and put the remainder in a boat. Garnish with horse-radish, and serve it immediately after.

*Salmon.*

A piece not very thick will take half an hour, with horse-radish in the water. For sauce, melt plain butter and some with anchovy. Garnish with horse-radish and sliced lemon.



*A whole Salmon.*

Scale the fish, take out the blood, wash it well, and lay it on a fish-plate. Put water in a fish-pan, with a little salt, and when it boils, put in the fish for half a minute; then take it out for a minute or two. Repeat this four times; then boil it till it be done. Set it over the water to drain; cover it with a cloth dipped in hot water, fry slices of salmon, or some small fish, and lay round. Garnish with scraped horse-radish or fennel.

*Cod's Head.*

Take out the gills and blood, and wash the head well; rub it with salt and allegar, lay it on a fish-plate; when the water boils put in a handful of salt and a glass of allegar. Put in the fish, and boil it gently half an hour; but if it be a large one, three quarters. Take it up and take off the skin carefully; put it before a brisk fire, dredge it with flour, and baste it with butter. When the froth rises throw crumbs of bread over it, and baste it till it froths properly. When brown, dish it, and garnish with small fish, or oysters fried, barberries, scraped horse-radish, and lemon cut in slices, laid round it. Cut the roe and liver in slices, and lay over it in lumps a little of the lobster out of the sauce.

*Whole Cod.*

Boil it in plenty of water with a quarter of a pint of vinegar, a handful of salt, and half a stick of horse-radish, which must be boiled together for some time before the fish is put in; feel the fins, and when you think it done, lay it to drain, put it on a hot fish-plate, and then in a warm dish, with the liver cut in half, and laid on each side. Serve it up with shrimp or oyster sauce, and garnish with scraped horse-radish.



*Salt Fish.*

Soak it well, then cut it in pieces, and put it in cold water; when it boils let it simmer six or eight minutes, then serve it up on a napkin with boiled parsnips and potatoes round, or on a plate, with egg sauce in a boat.

*Cod's Sounds.*

Boil them well, but not too much ; take them up, and let them stand till quite cold ; make a forcemeat of chopped oysters, crumbs of bread, a lump of butter, the yolks of two eggs, nutmeg, pepper, and salt, and fill the sounds with it. Skewer them in the shape of a turkey, and lard them down each side as the breast of a turkey. Dust them with flour, and set them before the fire in a tin oven to roast. Baste them well with butter, and when done, pour on oyster sauce, and garnish with barberries.

*Soles*

Must be boiled in salt and water, and served up with anchovy sauce and plain butter.

*Trout*

Must be boiled in vinegar, water, and salt, with horse-radish ; and served up with anchovy-sauce and plain butter.

*Pike.*

Gut, gill, and wash it well ; make a forcemeat of chopped oysters, the crumb of half a penny loaf, a little lemon-peel shred fine, a lump of butter, the yolks of two eggs, and a few sweet herbs ; season it with salt, pepper, and nutmeg ; put them into the belly of the fish, sew it up, and skewer it round. Boil it in hard water with a little salt and a tea-cup full of vinegar.

When the water boils, put it in the fish, and, if of a middling size, it will be done in half an hour. Serve it with oyster sauce in a boat, having first poured a little on the fish. Garnish with pickled barberries and walnuts.

### *Carp.*

Kill the carp, and save all the blood; have ready a good gravy made of beef and mutton, seasoned with pepper, salt, mace, and onion; strain it off, and boil the carp before you put it into the gravy. Set it on a slow fire about a quarter of an hour, and thicken the sauce with a large piece of butter rolled in flour.

### *Another Way.*

Take the liver of the carp clean from the guts, three anchovies, a little parsley, thyme, and onion; chop them together, and take half a pint of rhenish wine, four spoonfuls of vinegar, and the blood of the carp; stew them gently together, put it to the carp, which must first be boiled in water with a little salt and half a pint of wine: but after the carp is put into the sauce, let it not be done too much.

### *Mullet*

Must be boiled in salt and water. When done; pour away part of the water, and put in a pint of red wine, some salt and vinegar, two onions sliced, with a bunch of sweet herbs, some nutmeg, beaten mace, and the juice of a lemon. Boil these well with two or three anchovies, put in the fish, and when simmered some time, put them into a dish, and strain the sauce over them. Shrimp or oyster-sauce may be added.

*Mackarel.*

Gut, wash, and dry them in a cloth, rub them with vinegar, and lay them on a fish plate; be careful in handling them, for fear of breaking, and, when the water boils, put them in with a little salt, and boil them gently a quarter of an hour, then take them up, drain them well, and put the water that runs from them into a saucepan with a large spoonful of catsup, a blade or two of mace, an anchovy, and a slice of lemon. Boil these together about a quarter of an hour, strain it through a hair sieve, and thicken it with flour and butter. Put this sauce in one boat, and melted butter and parsley in another. Dish them with their tails in the middle, and scraped horse-radish and barberries will be a good garnish.

*Herrings.*

Scale, gut, and wash them, then dry them thoroughly in a cloth, and rub them over with a little salt and vinegar, skewer their tails in their mouths, and lay them on the fish-plate; when the water boils, put them in, and about ten or twelve minutes will do them; take them up, let them drain properly, and turn their heads into the middle of the dish. Serve them with melted butter and parsley, and garnish with scraped horse-radish.

*Flounders, Plaice, and Dabs.*

The method of dressing either may be used with all: cut off the fins, nick the brown side under the head, and take out the guts; dry them with a cloth, and boil them in salt and water. Serve them up with shrimp, cockle, or muscle sauce, and garnish with red cabbage.

*Perch.*

Scale, gut, and wash this fish, put it in the water when boiling, with some salt, an onion in slices, separated into round rings, a handful of parsley clean picked and washed, and as much milk as will turn the water. Put the fish in a soup dish when done, and pour a little of the water with the parsley and the onions over. Serve it with butter and parsley in a boat, and with or without onions, as you chuse. Follow the same method in boiling a trout.

*Eels.*

Skin, gut, and wash them; cut off their heads, dry them, and twist them round on the fish-plate, Boil them in salt and water, and serve them with melted butter and parsley. If you boil them in such a quantity of water as will just cover them, the broth will be exceeding good, and it is very beneficial to weak constitutions.

*Sturgeon.*

To two quarts of water put a pint of vinegar, a stick of horse-radish, two or three bits of lemon-peel, some whole pepper, a bay-leaf, and a little salt. Boil the fish in this liquor, and when the flesh appears ready to separate from the bones it is done, then take it up. Melt a pound of butter with an anchovy, a blade or two of mace, bruise the body of a crab in the butter, a few shrimps or cray-fish, a little catsup, and a little lemon-juice. When it boils, lay the fish in the dish, and serve it with the sauce poured into boats. Garnish with fried oysters, scraped horse-radish, and slices of lemon.



*A Turtle.*

As this animal varies extremely in size, the cooking of it in many particulars must therefore necessarily be regulated by the weight. It should be observed that the directions in this article apply to a turtle weighing about thirty pounds. Kill the turtle the night before, by cutting off the head. After bleeding two or three hours, cut off the fins, and separate the under shell, which is called the *callipee*, from the upper shell, which is the *callipash*, and in doing this be particularly careful not to burst the gall: throw the inwards into cold water; keep the guts and tripe by themselves, and open them with a pen-knife; wash them clean in scalding water, scrape off all the inward skin, and throw them into cold water as you do them. Wash them again, and let them lie in fresh water all night. Scald the fins and the edges of the callipash and callipee. Take the meat off the shoulders, and break the bones; set all these over the fire, in a quart of water, with a little salt, Cayenne, mace, and nutmeg. After stewing three hours, strain it, and put the fins by for use. The next morning, chop small some of the meat you cut off the shoulders, with about a pound of beef or veal suet, and season with salt, Cayenne, parsley, sweet marjoram, mace, and nutmeg, and about half a pint of Madeira wine; stuff this under the fleshy part of the meat, and lay a little of it over to prevent the meat from burning. Cut the remaining meat and fins in pieces of about the size of an egg, and season it well with salt, Cayenne, and a little nutmeg; put it into the callipash, and properly sew it up and secure it at the end, that the gravy may not run out. Boil the gravy, adding more wine, if requisite, and thicken it with flour and butter. Put some of this to the turtle, and put it in the oven, with a well buttered



paper over it: when about half baked, squeeze in the juice of one or two lemons, and stir it about. The callipee will bake in two hours, but the callipash will take three. Cut the guts into pieces of two or three inches long, and the tripe still smaller, put them in a jug of clear water, and set them in the oven with the callipash. When done enough, drain the water from it, mix it with the other parts, and serve up the whole as hot as possible.

*The West-Indian Method.*

The night before you intend to dress the turtle, take it out of the water and lay it on its back. In the morning cut the head off, and let it bleed freely: then cut off the fins; scald, scale, and trim them and the head, and raise the callipee; clean it well, leaving on as much meat as you can. Take from the callipash all the meat and entrails, except the fat, which looks green, and is called the *monsieur*: this must also be baked with the shell. Wash the whole clean with salt and water, and cut it in pieces of a moderate size. Put the bones, with the fins and head, into a soup-pot, with a gallon of water, some salt, and two blades of mace. When it boils, skim it well, and put in a bunch of thyme, parsley, savory, and young onions, and the veal part, except about one pound and a half, which must be made forcemeat of, as for Scotch collops, adding a little Cayenne pepper. After the veal has boiled in the soup about an hour, take it out, cut it into pieces, and put it to the other part. The guts are considered the best part, and must be split open, scraped, cleaned, and cut into pieces about two inches long. Scald and skin the maw, and cut it like the other parts; mix them and the guts together, (except the liver) and add half a pound of fresh butter, a few shalots, a bunch of thyme, parsley, and a little savory, seasoned with salt, white pepper, mace, three or four cloves beaten, and a little Cayenne; but do not

put too much of it. Stew them half an hour over a charcoal fire, throw in half a pint of Madeira wine, with as much of the broth as will cover it, and let it stew four or five hours till tender. When nearly done, skim it, thicken it with flour, and add some veal broth, to make it about the thickness of a fricasee. Fry forcemeat balls about the size of a walnut, and stew them about half an hour with the rest. If you find any eggs, boil and clean them; but if you do not, get twelve or fourteen yolks of hard eggs; then put the stew, (which is the callipash) into the shell with the eggs, and make use of a salamander, or put it into the oven to bake. Slash the callipee in several places, put some butter to it, and season it reasonably with Cayenne and white pepper, salt, beaten mace, chopped thyme, parsley, and young onions. Put a piece on each slash, and some over all, with a shake of flour; then bake it in a brisk oven in a tin or iron dripping-pan. The callipash must be seasoned like the callipee, and baked an hour and half in a dripping-pan, set upright, with four bricks: this must be done before the stew be put in. When the fins are boiled quite tender, they must be taken out of the soup, and put into a stewpan, with some good pale veal gravy, a little Madeira wine, seasoned and thickened like the callipash, and served in a dish by itself. The lights, heart, and liver may be done this way, but must be higher seasoned; or the lights and heart may be stewed with the callipash, and taken out before put into the shell, with a little of the sauce, adding a little more seasoning; this is a dish by itself. The veal part may be made into friandos, or Scotch collops: the liver must always be dressed by itself, after any manner you like; except you separate the lights and heart from the callipash, then always serve them together in one dish. Strain the soup carefully, and serve it in a tureen or china bowl. The callipee must be put at the head of the table, and the callipash at the bottom: place the lights, soup, fins, &c. in the middle.

## CHAP. IV.

## ROASTING.

*Butcher's Meat.*

**K**EEP a good quick fire, but not too strong; the meat should be jointed, and covered with paper. Beef or mutton should not be done too much; but veal, pork, and lamb should be done well; and some little time before it is to be served up, take off the paper, sprinkle the meat with salt, and when of a proper colour, froth it with butter and flour. Large poultry, paper and roast in the same way; but do not paper small poultry, such as chickens, woodcocks; nor rabbits, wild fowl, &c. The time the articles will take to be roasted, depends on practice, for even the weather, and particularly the different strength of fires make a material alteration.

*Sweetbreads.*

Parboil them, and when cold, lard them with bacon, and roast them in a Dutch oven, or on a poor man's jack. For sauce, serve up plain butter, catsup and butter, or lemon sauce.

*Venison.*

Spit the haunch, lay over it a large sheet of paper, and then a thin common paste, with a paper over that. Tie it fast, to keep the paste from dropping off; if the haunch be large, it will take four hours roast. As soon as it is done, take off the paper and dredge it well with flour, and baste it with butter. As soon as it is of a light brown, dish it with brown gravy, or currant jelly sauce, and send it up in a boat.

*Saddle of Mutton.*

Remove the skin near the rump, without taking it quite off, or breaking it. Take lean ham, truffles, morels, green onions, parsley, thyme, and sweet herbs, all chopped small, with some spice, pepper, and salt. Strew them over the mutton where the skin is taken off; put the skin over it neatly, and tie over it some white paper, well buttered, and roast it. When it is nearly done, take off the paper, strew over it some grated bread, and when of a fine brown, take it up. Have some good gravy for sauce.

*Haunch of Mutton, Venison Fashion.*

Take a fat hind-quarter of mutton, and cut the leg like a haunch. Lay it in a pan with the back side of it down, and pour a bottle of red wine over it, in which let it lie twenty-four hours. Spit it, roast it at a good quick fire, and baste it all the time with the same liquor and butter. It will require an hour and a half roasting; and when done, send it up with some good gravy in one boat, and sweet sauce in another. A good fat neck of mutton done in this manner is delicious.

*Mutton with Oysters.*

Take a leg of mutton, after it has been killed two or three days, stuff it in all parts with oysters, and roast it. Garnish with horse-radish. Cockles may be used instead of oysters.

*Pigs.*

Stick the pig just above the breast-bone, into the heart, or it will be a long time dying. When dead, put it a few minutes in cold water, and rub it over with a little powdered rosin, or its own blood. Then put it for half a minute in a pail of scalding water,



afterwards lay it on a clean table, and pull off all the hairs as fast as possible; if they do not come clean off, put it into the hot water again; when *perfectly clean*, wash it well in warm water, and then in two or three cold waters. Take off the feet at the first joint, slit down the belly, and take out the entrails. Put the heart, liver, lights, and pettitoes together; wash the pig well in cold water, and having perfectly dried it with a cloth, hang it up. When you roast the pig, put in a little sage shredded, two teaspoons full of salt, one of black pepper, and a crust of brown bread. Then spit it, sew it up, and lay it down to a brisk clear fire, with a pig-plate hung in the middle of it. When the pig is warm, put a piece of butter in a cloth, and frequently rub the pig with it while roasting; if it be a large one, it will require an hour and a half. When the pig becomes a fine brown, and the steam draws to the fire, rub it quite dry with a clean cloth, and then with a little cold butter, which will help to crisp it. Cut off the head, the collar, the ears, and the jaw-bone. Split the jaw in two, and when you have cut the pig down the back, which must be done before you draw out the spit, lay it back to back on the dish, a jaw on each side, an ear on each shoulder, and the collar at the shoulder. Garnish with a crust of brown bread grated, pour in the sauce, and serve it up.

*Another way.*

Having prepared it as above, spit it, and lay it to the fire, which must be very good at each end, or hang a flat iron in the middle of the grate. But before you lay it down, shred a little sage very small, take a piece of butter, as big as a walnut, and a little salt and pepper; put these in, and sew it up strongly. Flour it all over while roasting, and do so till the eyes drop out. Save all the gravy that comes from it, and for this purpose put a basin into the dripping-pan, as soon as the gravy begins to run. When the



pig is done enough, stir up the fire, take a coarse cloth with about a quarter of a pound of butter in it, and rub the pig all over till the crackling becomes crisp, and then take it up. Lay it in the dish, and cut off the head with a sharp knife, but, before you draw the spit, cut the pig in two. Cut off the ears, and lay one at each end; divide the under jaw, and dispose of it in the same manner. Put the gravy into melted butter, and serve it up. Pour it into the dish, with the brains bruised fine, and the stuffing mixed altogether, and serve it up.

*Hind-quarter of a Pig, Lamb Fashion.*

When house lamb bears an extraordinary price, the hind-quarter of a large pig will be a good substitute for it. Take off the skin and roast it, and it will eat like lamb. Serve it with mint sauce or salad. Half an hour's roasting will be sufficient.

*Ham or Gammon.*

Having taken off the skin, lay it in luke-warm water for two or three hours. Then put it in a pan, pour upon it a quart of Canary, and let it steep for ten or twelve minutes. When spitted, put sheets of paper over the fat side, pour the Canary in which it was soaked, into the dripping-pan, and baste it all the time it is roasting. When roasted enough, pull off the paper, and dredge it well with crumbled bread and parsley shred fine. Make the fire brisk, and brown it. If you serve it hot, garnish it with raspings of bread; but if cold, serve it on a clean napkin, and garnish it with green parsley for a second course. Or you may do it thus: take off the skin of the ham or gammon, when you have half boiled it, and dredge it with oatmeal sifted very fine. Baste it with butter, and roast it gently two hours. Stir up the fire, and then brown it quick; when so done, dish it, and pour

brown gravy into the dish. Garnish with bread raspings, if you serve it up hot ; but with parsley, if cold.

### *Calf's Head.*

Wash it very clean, take out the bones, and dry it well with a cloth. Strew over it beaten mace, pepper, salt, nutmeg, and cloves, some bacon cut very small, and some grated bread. Skewer it, and tie it with tape. Roast it, and baste it with butter ; make a rich veal gravy, thickened with butter, and roll it in flour. Some people like mushrooms and the fat part of oysters ; but it is very good without either.

### *Calf's Liver.*

Split it, lard it with bacon, and roast it. Serve it up with good gravy.

### *Ox Palates.*

Boil the palates till they are tender, blanch them, cut them into slices two inches long, and lard half with bacon. Draw two or three pigeons, and two or three chicken-peepers ; truss them, fill them with forcemeat, nicely lard half of them, and spit them on a bird-spit thus—a bird, a palate, a sage-leaf, and a piece of bacon, and so on. Take cock's combs and lamb-stones, parboiled and blanched ; lard them with bits of bacon, large oysters parboiled, and each one lard with a piece of bacon. Put these on a skewer, with a little piece of bacon, and a sage leaf between them. Tie them on a spit and roast them : then beat up the yolks of three eggs, some nutmeg, a little salt, and crumbs of bread. Baste them with these all the time they are roasting, and have ready two sweetbreads, each cut in two, some artichoke bottoms cut into four and fried, and then rub the dish with shalots. Lay the birds in the middle, piled one upon another, and lay the other things all

separated round about in the dish. Have for sauce a pint of good gravy, a quarter of a pint of red wine, an anchovy, the oyster liquor, and a piece of butter rolled in flour. Boil all together, and pour it into a dish, with lemon juice, and garnish with lemon sliced.

### *A Fore-quarter of House Lamb.*

A small fore-quarter will take an hour and a half; a leg three quarters of an hour. When done, and put on the dish, cut off the shoulder, pepper and salt the ribs, and squeeze a Seville orange over them.

### *Tongues or Udders.*

Parboil the tongue, stick in eight or ten cloves, put it to roast; baste it with butter, and serve it with gravy and sweetmeat sauce. Roast an udder in the same way.

### *Veal.*

With a good fire, veal takes about a quarter of an hour to each pound. Cover the fat of the loin and fillet with paper. Stuff the fillet and shoulder as follows: take a quarter of a pound of suet chopped fine, parsley and sweet herbs chopped, grated bread, and lemon peel; pepper, salt, and a little nutmeg, and the yolk of an egg. Mix these well, and stuff it into the veal as secure as you can, that it may not fall out while roasting. Roast the breast with the caul on till nearly done; then take it off, and flour and baste the meat. Take it up, dish it, pour a little melted butter over it, and serve it up with either sallad, pickles, potatoes, brocoli, cucumbers raw or stewed, French beans, pease, cauliflowers, celery, raw or stewed. Veal must be well done, but not too much.

*Pork*

Must be well done. If a loin, cut the skin across with a sharp penknife, which makes it more convenient to be carved, and the rind pleasant to eat. Score a leg in the same manner. If not disliked, stuff the knuckle part with sage and onion chopped fine, with pepper and salt; or put the seasoning in a hole under the twist, skewer it in, and roast it crisp. If a *Spring* (which, when young, eats well), cut off the shank, sprinkle sage and onion over it, roll it round, and tie it. Two hours will do it. If a *spare-rib*, baste it with a little butter, a dust of flour, and dried sage shred small. If a *griskin*, roast it, baste it with a little butter, sage, pepper and salt. The sauce for a griskin is mustard.

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 POULTRY.
*A Turkey.*

When trussed, stuff it thus: take four ounces of butter or chopped suet, some grated bread, a little lemon-peel, parsley and sweet herbs chopped together, pepper, salt, and nutmeg, a little cream, and the yolks of two or three eggs; work these all well together, and fill the craw. Paper the breast, put it to a brisk fire: when near done, take off the paper, dredge it with flour, and baste it till done. A middling sized turkey will take an hour, a small one three quarters of an hour, and a very large one an hour and a half.—In dressing these, as well as fowls, always let the fire be clear and brisk,

*Green Goose.*

Put a large lump of butter into the goose, spit it and lay it down to the fire. Singe it, dredge it with



flour, and baste it well with butter. Baste it three or four times with cold butter, which will make the flesh rise better. If the goose be large, it will take at least three quarters of an hour; and when done enough, dredge it with flour, baste it till a fine froth rises, and the goose be of a nice brown. Garnish with bread grated round the edge of the dish, and serve it with a little brown gravy under it.

### *Stubble Goose.*

Take a few sage leaves and two onions, chop them very fine, and mix them with a large piece of butter, two spoonfuls of salt, and one of pepper. Put this into the goose, spit it, and lay it to the fire. Singe it, and dust it with flour, and when thoroughly hot, baste it with fresh butter. A large goose will require an hour and a half before a brisk fire; when done, dredge and baste it, pull out the spit, and pour in a little boiling water.

### *Chickens.*

Pluck the chickens carefully, draw them, cut off their claws only, and truss them. Put them down to a good fire, singe, dust, and baste them with butter. A quarter of an hour will roast them; and when they are done enough, froth them, and lay them on a dish. Serve them hot, with parsley and butter poured over them.

### *Fowls.*

Cleanse and dress your large fowls, put them down to a good fire, singe, dust, and baste them well with butter. They must be near an hour roasting. Make gravy of the necks and gizzards, and, when strained, put in a spoonful of browning. Take up the fowls, pour some gravy into a dish, and serve them with egg sauce.



*Pheasants.*

Pheasants and partridges may be done nearly in the same manner as laid down in the preceding article. Dust them with flour, baste them often with fresh butter, and keep them at some distance from the fire. A good fire will roast them in half an hour. Make gravy of a crag of mutton, a teaspoonful of lemon pickle, a large spoonful of catsup, and the same of browning. Strain it, and put a little of it into the dish; serve them with bread sauce in a basin, and fix one of the principal feathers of the pheasant in the tail of each.

*Fowls, Pheasant Fashion.*

Take a fine full-grown fowl, keep on the head, truss it as a pheasant, and lard it with bacon. If you have but one pheasant, you may put a fowl done this way in the same dish with it, and if you do not lard the pheasant, they will pass very well for a pair.

*Pigeons.*

Scald, draw, and take the craws clean out of the pigeons, and wash them in several waters. When you have dried them, roll a large lump of butter in chopped parsley, and season it with pepper and salt. Put this into the pigeons, and spit, dust, and baste them. A good fire will roast them in twenty minutes, and, when done, serve them with parsley and butter for sauce, and lay round them bunches of asparagus, if in season.

*Larks.*

Skewer a dozen of larks, and tie both ends of the skewer to the spit. Dredge and baste them, and let them roast ten minutes. Break half a penny loaf into crumbs, and put them, with a piece of butter the size of a walnut, into a tossing-pan, and having

shaken them over a gentle fire till they are of a light brown, lay them between the birds, and pour a little melted butter over them.

### *Ducks.*

Prepare them for the spit as you do geese, with sage and onion. Lay them down, singe, dust, and baste them with butter; a good fire will roast them in about twenty minutes. Before you take them up dust them with flour, and baste again with butter, till they froth and look brown. Dress wild ducks in the same way.

### *Pigeons.*

Draw them and take the craws out clean, then wash them in several waters, and dry them; roll a lump of butter in some chopped parsley, and season it with pepper and salt. Put this into the birds, then spit, dust with flour, and baste them; and twenty minutes, at a good fire, will roast them.

### *Rabbits.*

Case the rabbits, skewer the head upon the back, the fore legs into the ribs, and the hind legs double. Shred fine half a penny loaf, a little parsley, thyme, sweet marjoram, and lemon-peel, pepper, salt, and nutmeg, with two eggs, a little cream, and a quarter of a pound of butter. Sew this up in their bellies, and dredge and baste them well with butter. When done, take them up, boil and chop their livers, and lay them in lumps round the edge of the dish.

### *A Rabbit, Hare Fashion.*

Lard it with bacon, and baste it as a hare. If larded, use gravy sauce; if not, white sauce is the best.

## GAME.

*Woodcocks or Snipes.*

These birds must never be drawn. When spitted, toast the round of a threepenny loaf, nicely browned, lay it in a dish under the birds, and when at the fire, baste them with a little butter, and let the guts drop on the toast. When done, put the toast in a dish, and lay the birds on it. Pour a quarter of a pint of gravy into the dish, and set it over a chafing dish a few minutes, and serve them hot to table.—A woodcock takes twenty minutes roasting, and a snipe fifteen.

*Ruffs and Rees.*

These birds are rarely to be found but in Lincolnshire and the Isle of Ely, and are very delicate. Truss them like woodcocks, but do not dress them with the guts. Serve them with gravy and bread sauce, and garnish the dish with crisp crumbs of bread. Twelve minutes will do them.

*A Hare.*

Case and truss it, and serve it thus: Take a large slice of bread, and crumble it very fine, put it to a quarter of a pound of beef marrow or suet, the like quantity of butter, the liver boiled and shred fine, a sprig or two of winter savory, a bit of lemon-peel, an anchovy, a little Cayenne pepper, and half a nutmeg grated; mix these with a glass of red wine and two eggs, and sew it up in the belly; spit it, and lay it down; put into the dripping-pan a quart of milk, and baste with it till it is nearly used. When about done, dredge it with flour, and baste it with butter till frothed. A small hare takes an hour and a half; a large one two hours.

## FISH.

*Cod's Head.*

Score it with a knife, strew salt on it, and put it into a large tin oven; or if you have not an oven, lay it in a stewpan before the fire, with something behind it, that the heat of the fire may be reflected on the meat. Drain off all the water that comes from it the first half hour; then strew over it a little nutmeg, cloves, mace beat fine, and salt. Flour, and baste it with butter; after lying some time, turn, season, and baste the other side. Turn and baste it frequently, and strew on it crumbs of bread. A large head will take four or five hours. Have ready melted butter, with an anchovy, some of the liver of the fish boiled and bruised fine, mix them well with the butter, and two yolks of eggs beat fine. When this boils, strain it, put it into the saucepan again, with a few shrimps or pickled cockles, two spoonfuls of red wine and the juice of 'a lemon. Simmer it for a minute or two, put it into the pan in which the head was roasted, and stir it well together; put it again into the saucepan, and stir it till it boils. Put the head in a large dish, pour the sauce into a bason, and serve up the whole as quick and as hot as possible.

*Lobster.*

Half boil it, take it out of the water, rub it well with butter, roast it before the fire, and baste it with butter till of a fine froth, and the shell of a dark brown; dish and serve it up with plain melted butter for sauce.



## CHAP. V.

## BAKING BUTCHER'S MEAT.

*Rump of Beef.*

Cut the bone out, beat the flesh well with a rolling-pin; take bacon cut out of the back, seasoned with pepper, salt, and cloves, and lard across the meat. Season the beef with pepper, salt, and cloves; put it in an earthen pot with the broken bones, half a pound of butter, some bay-leaves, and whole pepper, one or two shalots, and some sweet herbs; cover it quite close, put it in the oven, and it will be done in six hours. Skim off the fat, dish the meat, and serve it with dried sippets and its own liquor in the dish.

*Leg of Beef.*

Cut off all the meat, and break the bones. Put all into an earthen pan, with two onions and a bundle of sweet herbs, and season it with a spoonful of whole pepper and a few cloves and blades of mace. Cover it with water, then tie the top of the pot close with brown paper, and put it in the oven. When done, skim off the fat, strain the liquor, pick out all the fat and sinews, and put them in a saucepan with a little of the gravy and a piece of butter rolled in flour. Shake, and when thoroughly hot, pour it into the dish with the meat, and serve it.

*Ox Cheek.*

Do this in the same way, If the liquor be too strong, weaken it with boiling water.

*Calf's Head.*

Put long iron skewers on the top of a dish, well buttered, and lay the head thereon; grate nutmeg over



the head, with a few sweet herbs shred small, some crumbs of bread, and a little lemon-peel cut fine; flour it all over, stick pieces of butter in the eyes, and on other parts of the head, and bake it: throw a little pepper and salt over it, and put into the dish a bunch of sweet herbs, an onion, a blade of mace, some whole pepper, two cloves, and a pint of water, and boil the brains with some sage. When the head is done, lay it on a dish, and put it before the fire to keep warm; then mix the seasoning, and put it into a saucepan, which, when hot, strain off, and pour it into the saucepan again. Put in a piece of butter rolled in flour, the sage and brains chopped fine, a spoonful of catsup, and two of red wine. Boil them together, pour the whole over the head, and serve it.

### *Pig.*

Put in the belly a little sage shred fine, with salt, a tea-spoonful of black pepper, and a crust of bread; lay the pig in a dish well buttered, flour it all over, and rub some butter on it. When it is done, take it out, rub it over with a buttered cloth, and put it into the oven again till it is dry; then lay it on a dish, and cut it up. Skim the fat from the dish it was baked in, and pour the gravy at the bottom to a little veal gravy, with a piece of butter rolled in flour, and boil it up with the brains; then pour it in a dish, and mix it well with the sage out of the belly. Serve it hot to table with apple-sauce and mustard.

### *A Bullock's or Calf's Heart.*

Stuff it with crumbs of bread, chopped suet, (or a bit of butter) parsley chopped, sweet marjoram, lemon-peel grated, pepper, salt, nutmeg, and the yolk of an egg mixed together, and put it in the

oven. When done, serve it with gravy, melted butter, and currant jelly, in boats. It may be roasted in this manner; but baking it is, perhaps, the best mode of dressing it.

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## FISH.

*Cod's Head.*

Lay it in a dish rubbed round with butter. Put in a bunch of sweet herbs, an onion stuck with cloves, three or four blades of mace, some black and white pepper, a nutmeg bruised, a little lemon-peel, a piece of horse-radish, and a quart of water. Dust it with flour and grated nutmeg; stick bits of butter on various parts, and sprinkle raspings of bread all over it, and put it into the oven; then put the head into the dish it is to be served up in; set it over boiling water, and cover it close to keep it hot; pour into a saucepan as quick as you can, all the liquor out of the dish it was baked in, boil it three or four minutes, strain it, and put to it a gill of red wine, two spoonfuls of catsup, a pint of shrimps, half a pint of oysters, a spoonful of mushroom pickle, and a quartern of butter rolled in flour; stir all well together, and boil it till it is thick; then strain it, and pour it into the dish. Stick some pieces of toasted bread, cut three-corner-ways and fried crisp, about the mouth, and lay the remainder round the head. Garnish with crisped parsley, notched lemon, and scraped horse-radish.

*Salmon.*

Cut a piece of salmon into slices an inch thick, and make a forcemeat thus: Take some of the salmon, and the same quantity of an eel, with a few

mushrooms. Season it with pepper, salt, nutmeg, and cloves, and beat all together till it is very fine. Boil the crumb of a roll in milk, and beat it up with four eggs till thick ; let it cool, add four more raw eggs to it, and mix the whole well together. Take the skin from the salmon, and lay the slices in a dish. Cover every slice with forcemeat, pour some melted butter over them, with crumbs of bread, and place oysters round the dish. Put it in the oven, and, when of a fine brown, pour on a little melted butter, with red wine boiled in it, and the juice of a lemon, and serve it as hot as possible.

### *Brace of Carp.*

Butter a pan, and having put them in at full length, season them with a little black and white pepper, mace, cloves, nutmeg, a bunch of sweet herbs, an onion, and an anchovy ; pour in a bottle of white wine, cover them close, and put them in the oven. If large, they will take an hour baking ; but if small, a less time. When done, lay them in a dish, over boiling water, to keep them hot, and cover it close. Boil the liquor in which they were baked in a saucepan for a minute or two, strain it, and add half a pound of butter rolled in flour, stirring it all the time ; squeeze in the juice of half a lemon, and put in a little salt ; skim off all the fat, pour this sauce on the carp, lay their roes by them, and sliced lemon round the rim.

### *Eels and Lampreys.*

Cut off the heads, gut them, and cleanse the blood from the bone. Make forcemeat of shrimps or oysters chopped small, half a penny loaf crumbled, a little lemon-peel shred fine, the yolks of two eggs, and a little salt, pepper, and nutmeg. Sew this in the bellies, and form them into circles on the dish. Put flour and butter over them ; pour a little water

into the dish, and bake them gently. When done, take the gravy from under them, and strain off the fat through a hair sieve; add to it a tea-spoonful of lemon pickle, two of browning, a large spoonful of walnut catsup, a glass of white wine, an anchovy, and a slice of lemon. Boil it ten minutes, and thicken it with butter and flour. Garnish with lemon and crisped parsley.

### *Herrings.*

Scale, wash, and wipe them dry with a cloth; lay them on a board, and mix a little black pepper, a few cloves, and plenty of salt, and rub the dish all over. Lay them straight in a pot, cover them with vinegar; put in a few bay-leaves, tie a strong paper over the top, and bake them in a moderate oven. They may be eaten either hot or cold; use the best vinegar, and they will keep two or three months.

### *Sprats*

May be done in the same. Or, rub the sprats with salt and pepper; and to every two pints of vinegar put one pint of red wine. Dissolve a pennyworth of cochineal; lay the fish in a deep earthen dish, cover them with much vinegar, red wine, and cochineal; tie a paper over them, and set them in an oven all night.

### *Turbot.*

Rub butter thick all over a dish about the size of the fish; throw in a little salt, a little beaten pepper, half a large nutmeg, and some parsley chopped fine, and pour in a pint of white wine; cut off the head and tail of the turbot, and lay it in the dish; pour another pint of white wine all over, grate the other



half of the nutmeg over it, a little pepper, some salt, and chopped parsley. Lay thick pieces of butter over it, strew it with flour and crumbs of bread, send it to the oven, and let it be done of a fine brown colour. When done, put the turbot in the dish in which it is to be served, stir the sauce in that in which it was baked, pour it in a saucepan, shake in a little flour, and let it boil, with a piece of butter and two spoonfuls of catsup. Pour it into basons, and serve it up with the fish. Garnish with lemon: and add what other fish sauce you please.

*Pike, with Forcemeat.*

Gut the fish without cutting it open, but take care it is well cleaned: notch it down the back from head to tail, and fasten the tail in the mouth. Take the udder of a leg of veal, or the kidney part of a loin of lamb, some fat bacon cut in dice, the spawn or melt of the fish, some green onions, a few mushrooms, some truffles, parsley and salt, and a little nutmeg and pepper: add a bit of butter to fry it; chop them all well, with the crumb of a French roll soaked in cream or milk. Pound all in a mortar, with three or four eggs; fill the belly of the fish with it, and close up the cut in the back very even. Beat up two or three eggs, dab the fish well with it, and strew on crumbs of bread; put it in a gentle oven, and bake it according to the size of the fish. For sauce, pour two or three ladles of good gravy, three large spoonfuls of whole capers, some parsley chopped fine, the juice of two lemons, and a little minced shalot into a boat, and serve it hot with the fish; and garnish with fried parsley, or lemon.

*Mackarel.*

Cut off their heads; wash and dry them, cut them open, rub the bone with a little bay salt beat fine;



take mace, black and white pepper, and a few cloves, all beat fine; lay them in a long pan, and between every layer of fish put two or three bay-leaves, and cover them with vinegar. Tie writing paper over them, and then thick brown paper doubled. They must be put into a very slow oven, and will take a long time doing. When done, uncover them, and let them stand till cold; then pour away all the vinegar they were boiled in, cover them with some more vinegar, and put in an onion stuck with cloves. Put them again in a slow oven for two hours. When quite done, take them out, with a slice, or you may break them. They make an excellent occasional dish, and will keep good for a long time.

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## CHAP. VI.

## BROILING.

*Rules.*

KEEP a clear fire, and the meat will be done with nicety, and have no ill taste. Grease the gridiron, and the meat will not be burnt by it; turn it often, and with a quick hand, by which the juices will be retained, and its genuine flavour preserved. Keep the dish quite warm while you broil, and close to the fire, that the meat may be served hot to table.

## BUTCHER'S MEAT, &amp;c.

*Beef Steaks.*

Have them from the rump not more than half an inch thick; broil them till one side is brown; turn

them, and when the other side is brown also, lay them on a dish, with a slice of butter between each steak; sprinkle a little pepper and salt over them, and let them stand two or three minutes; slice a shalot as thin as possible into a spoonful of water; then lay on the steaks again, and keep turning them till they are done; then put them in the dish, pour the shalot and water over them, and serve them with scraped horse-radish round the rim.

### *Mutton Steaks.*

Have them about half an inch thick; if from the loin, take off the skin and part of the fat. Lay on the steaks, and keep them turning as quick as possible: take great care that the fat which drops from them into the fire does not smoke them, therefore place the gridiron slanting. When done, put them on a hot dish, rub them with butter, slice a shalot very thin into a spoonful of water, and pour it on, with a spoonful of catsup; serve them hot, with scraped horse-radish and pickles.

### *Pork Chops.*

Broil these in the same manner as mutton chops, but they require more doing. Put a little good gravy to them; and strew over a little sage shredded very fine, which improves the flavour. Mustard is the only sauce.

### *Ox Palates.*

Peel the palates, and put them into a stew-pan, with a little butter rolled in flour, salt, and pepper, two shalots, a clove of garlic, two cloves, parsley, a laurel leaf, thyme, and as much milk as will simmer the palates till tender; then take them out, rub over them the yolks of eggs with bread crumbs; put them on the gridiron, broil them slowly, and, when done, serve them up with sharp sauce.

*Chickens.*

Slit them down the back, season them with pepper and salt, and lay them on the gridiron over a clear fire, and at a great distance. Broil the insides till nearly half done, then turn them, but take care the fleshy sides do not burn, and let them broil till of a fine brown. Use good gravy sauce, with some mushrooms ; garnish them with lemon and the livers broiled ; and the gizzards cut, slashed, and broiled, with pepper and salt, or any other sauce you please.

*Pigeons.*

Broil them either whole or slit, very slowly over a clear fire. If whole, take some parsley shred fine, a piece of butter as big as a walnut, with a little pepper and salt, and put them into their bellies, tying up both ends. If split, season the inside with pepper and salt ; and when done, serve them with parsley and butter poured over. They will do quicker by being slit, but the best method is to broil them whole.

## FISH.

Fish in general should be floured, except herrings, which score with a knife.

*Fresh Salmon.*

Wipe slices of salmon dry, dip them in sweet oil, and season with pepper and salt ; fold them in pieces of writing paper, broil them over a clear fire, and serve them up as hot as possible.

*Dried Salmon.*

Lay it in soak for two or three hours, then put it on the gridiron, and shake over it a little pepper. It will take but a short time, and when done, serve it up with melted butter.

*Cod.*

Cut it into slices two inches thick, and dry and flour them well ; rub the gridiron with a piece of chalk; set it high from the fire, and turn them often till of a fine brown colour. Care must be taken in turning them that they do not break. Serve up lobster and shrimp sauce.

*Crimped Cod.*

Put a gallon of spring water into a saucepan over the fire, with a handful of salt. Boil it up several times, and when well cleared from the scum, put a middling size cod into some fresh spring water for a few minutes, cut it into slices two inches thick, put them in the hot brine, and let them boil briskly a few minutes ; then take the slices out, and put them on a sieve till drained : then flour them, and lay them at a distance upon a good fire to broil. Serve them with lobster, shrimp, or oyster sauce.

*Cod Sounds.*

Lay them a few minutes in hot water ; afterwards rub them well with salt, and take off the skin and black dirt till they look white. Put them in water, and boil them up ; take them out, flour them well, season with pepper and salt, and broil them whole. When done, lay them in a dish, and pour over them melted butter and mustard.



*Trout.*

When clean washed, and well dried, tie it round with packthread from top to bottom, to keep its shape entire : melt some butter, with a good deal of basket salt, and cover the trout with it ; put it on a clear fire, at a good distance, and do it gradually. Wash and bone an anchovy, cut it small, and chop a spoonful of capers ; melt some butter, with a little flour, pepper, salt, nutmeg, and half a spoonful of vinegar. Pour this over when the trout is done, and serve it on a hot dish.

*Mackarel.*

Wash them clean, cut off their heads ; take out the roes at the neck end, and boil them in a little water, then bruise them with a spoon ; beat up the yolk of an egg, with a little nutmeg, a little lemon-peel cut fine, some thyme and parsley boiled and chopped fine, a little salt and pepper, and a few crumbs of bread ; mix these together, and put it into the bellies of the fish ; then flour them well, and broil them nicely. For sauce, use melted butter, with a little catsup or walnut pickle.

*Haddocks and Whittings.*

Gut and wash them ; dry them in a cloth, and rub a little vinegar over them, which prevents the skin from breaking. Dredge them well with flour ; rub the gridiron with beef suet, and let it be hot when you lay on the fish. While broiling, turn them two or three times. Serve them up with plain melted butter, or shrimp sauce.

*Herrings.*

Scale, gut, and cut off their heads ; wash and dry them in a cloth ; flour and broil them ; take the heads



and boil them in small beer or ale, with a little whole pepper and onion, for a quarter of an hour, when strain it off, and thicken it with butter, flour, and mustard. Lay the fish on a dish, and pour the sauce into a boat.

### *Eels.*

Skin, cleanse, and dry them; rub them with the yolk of an egg; strew over them crumbs of bread, chopped parsley and sage, and season with pepper and salt. Baste them with butter, and broil them. Serve them with melted butter and parsley.

### *Eels spitchcocked.*

Scour a large eel well with salt, to cleanse it from slime, slit it down the back, take out the bone, and cut it into three or four pieces. Put the yolk of an egg over the inside, sprinkle on crumbs of bread, with some sweet herbs and parsley chopped very fine, a little nutmeg grated, and some pepper and salt mixed together. Broil it of a light brown, and serve it up with anchovy sauce, parsley, and butter. Garnish with raw parsley, and horse-radish.

### *Eggs.*

Toast the round of a quartern loaf, butter it; break six or eight eggs on the toast, and hold a red hot shovel over them. When done, squeeze on a Seville orange, grate a little nutmeg over, and serve it as a side-plate; poach four eggs, and lay them on a toast.

### *Potatoes.*

Boil them, peel them, cut them in two, and broil them till brown on each side. Lay them in the plate or dish, and pour melted butter over them, and boil

them in small beer or ale, with a little whole pepper and onion. When it is boiled a quarter of an hour strain it off, thicken it with butter and flour, and a good deal of mustard. Lay the herrings, when done, on a plate or dish, pour the sauce in a boat, and serve them up.

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## CHAP. VII.

### FRYING.

#### BUTCHER'S MEAT, &c.

##### *Venison.*

CUT the meat into slices, and make gravy of the bones. Fry it of a light brown, and keep it hot before the fire. Put butter well rolled in flour into the pan, and keep stirring it till thick and brown. Put in half a pound of fine powdered sugar, and also the gravy made from the bones, and some red wine : Have it the thickness of cream ; squeeze in a lemon, warm the venison in it, put it in the dish, and pour the sauce over.

##### *Veal Cutlets.*

Cut the veal into slices, dip them into the yolks of eggs beaten up fine, and strew over them crumbs of bread, a few sweet herbs, some lemon-peel, and a little grated nutmeg, and fry them with fresh butter. While frying, make a little good gravy, and when the meat is done, lay it in a dish before the fire. Shake

a little flour in the pan, and stir it round ; put in the gravy, with the juice of a lemon, stir the whole well together, and pour it over the cutlets. Garnish with sliced lemon.

### *Neck or Loin of Lamb.*

Cut the lamb into chops, rub both sides with the yolk of an egg, and sprinkle them over with some crumbs of bread, mixed with a little parsley, thyme, marjoram, winter savory, and a little lemon-peel, all chopped very fine. Fry them in butter till of a nice light brown, put them into a dish, and garnish with crisped parsley.

### *Sweetbreads.*

Cut them into long slices, beat up the yolk of an egg, and rub it over them with a feather. Make a seasoning of pepper, salt, and grated bread, strew this over, and fry them in butter. Serve them with melted butter and catsup; and garnish with crisped parsley, and small thin slices of toasted bacon.

### *Calf's Brains.*

Cut the brains into four, soak them in broth and white wine, with two slices of lemon put in it, a little pepper and salt, thyme, laurel, cloves, parsley, and shalots. When they have remained therein about half an hour, take them out and soak them in batter made of white wine, a little oil, and a little salt, and fry them of a fine colour. You may likewise strew over them crumbs of bread mixed with the yolks of eggs. Serve them up with plain melted butter; and garnish with fried parsley.

### *Beef-Steaks.*

Fry the steaks over a brisk fire, with a little butter in the pan, and when of a nice light brown take them out, and put them in a dish before the fire.—

Take half a pint of hot gravy, and put it into the pan with a little pepper and salt, and two or three shalots chopped fine. Boil them in the pan for two or three minutes, and pour the whole over the steaks. Garnish with scraped horse-radish.

*Or Tongues.*

When boiled till tender, cut them into slices, and season them with a little nutmeg, cinnamon, and sugar. Beat up the yolk of an egg in a little lemon-juice, and rub it over the slices with a feather. Make some butter boiling hot in the frying-pan, and then put in the slices. When done, serve them up with melted butter, sugar, and white wine, all well mixed together.

*Or Feet, or Cow Heel.*

Split the feet asunder, then take out all the bones, put the meat into the frying-pan with some butter, and fry them of a good colour. You may likewise strew over them crumbs of bread mixed with the yolks of eggs. Serve them up with plain melted butter, and garnish with fried parsley.

*Tripe.*

Cut the tripe into pieces three inches square; dip them in some small beer batter, or yolks of eggs, and fry them in mutton or beef dripping, till of a nice light brown, then take them out, let them drain for a minute, put them on the dish, and serve it up with plain melted butter in a boat, and mustard.

*Sausages.*

In addition to the usual method, take six apples, slice four of them as thick as a crown piece; cut the other two into quarters, and take the cores clean out. Fry the slices with the sausages till they are of a nice



light brown. When done, put the sausages into the middle of the dish, and the apples round them. Garnish with the apples quartered.

### *Chickens.*

Cut them into quarters, rub them with the yolk of an egg; strew on some crumbs of bread, with pepper, salt, grated nutmeg and lemon-peel, and chopped parsley. Fry them in butter, and when done put them in a dish before the fire. Thicken some gravy with a little flour, and put into it a small quantity of Cayenne pepper, some mushroom powder or catsup, and a little lemon-juice. When heated, pour it over the chickens, and serve them.

### *Artichoke Bottoms.*

Blanch them in water, flour them, and fry them in fresh butter. Dish them, and pour melted butter over them. Or put a little red wine into the butter, and season with nutmeg, pepper, and salt.

### *Celery.*

Wash and cut off the green tops of six or eight heads of fresh celery, with the outside stalks. Have ready a pint of white wine, the yolks of three eggs beat fine, and a little salt and nutmeg. Mix them all well together with flour, and make it into a batter, then dip every head into it, put them into a pan, and fry them with butter, and pour melted butter over them for sauce.

### *Potatoes.*

Cut them into thin slices, fry them in butter till they are nicely brown, and lay them in a dish or plate, and pour melted butter over them for sauce.



FISH.

When you fry fish, dry them in a cloth, and flour them. Put in the frying-pan plenty of dripping, or hog's-lard, and let it boil before you put in the fish. When fried, lay them in a dish, or hair sieve, to drain. If you fry parsley, pick it cautiously, wash it well, dip it in cold water, and throw it in the pan of boiling fat. This will crisp it of a fine green, if it does not remain too long in the pan.

*Turbot.*

The fish must be small; cut it across as if it were ribbed; when dry, flour it, and put it in a large frying-pan, with boiling lard enough to cover it. Fry it till brown, and then drain it. Clean the pan, and put into it claret or white wine, almost enough to cover it, anchovy, salt, nutmeg, and a little ginger. Put in the fish, and let it stew till half the liquor is wasted. Take it out, and put in a piece of butter rolled in flour, and a minced lemon. Let them simmer till of a proper thickness; rub a hot dish with a piece of eschalot, lay the turbot in the dish, pour the hot sauce over, and serve it.

*Carp.*

Scale, gut, and wash them clean, dry them in flour, and fry them of a fine light brown; fry some toast cut three-corner-ways with the roes: let the sauce be butter and anchovy, with the juice of lemon. Lay the carp in the dish, the roes on each side, and garnish with the fried toast and lemon.

*Tench.*

Slit the fish down the back, and raise the flesh from the bone; cut the skin across at the head and tail, strip it clean off, and take out the bone. Take one of them, mince the flesh very small, with mush-

room, chives, and parsley chopped fine ; a little salt, pepper, beaten mace, nutmeg, and a few savory herbs. Mix these well together, pound them in a mortar, with crumbs of bread soaked in cream, the yolks of three or four eggs, and a piece of butter ; and with these stuff the fish. Put clarified butter into the pan ; when hot, strew some flour on the fish, and put them in one by one. When fried of a nice brown colour, take them up and lay them in a coarse cloth before the fire to keep hot. Pour all the fat out of the pan, put in a quarter of a pound of butter, and shake in some flour. Stir it with a spoon till the butter is a little brown, and then put in half a pint of white wine. Stir these together, with half a pint of boiling water, an onion shred with cloves, a bunch of sweet herbs, and two blades of mace. Cover it close, and stew it gently a quarter of an hour ; strain off the liquor, and put it into the pan again, adding two spoonfuls of catsup, an ounce of truffles or morels boiled tender in half a pint of water, a few mushrooms, and half a pint of oysters, washed clean in their own liquor. When the sauce is hot, and of a good flavour, put in the fish, and when thoroughly hot, take them out, lay them in the dish, and pour the sauce over. Garnish with sliced lemon. Carp may be fried the same way.

#### *Soles.*

Skin them, and rub them over with the yolk of an egg, and strew on some crumbs of bread. Fry them till of a fine light brown. Serve them with plain melted butter in a boat, and garnish with green pickles.

#### *Smelts.*

Leave in the roes. Beat up an egg fine, rub it over them with a feather, and strew on crumbs of bread. Put them in the pan when the fat is boiling hot.

When you dish them, put a basin with the bottom upward, into the middle of the dish, and lay the tails of the fish on the sides of it. Garnish with fried parsley.

*Eels.*

Skin them, clean them, take off the heads, and cut them into pieces, season them with pepper and salt, strew on some flour, and fry them till they are of a fine brown colour. Serve them with melted butter and the juice of a lemon squeezed into it. Garnish with crisped parsley,

*Lampreys.*

Save the blood, and wash them thoroughly clean in warm water. Fry them in dripping; when nearly done, pour out the fat, put in a little white wine, and give the pan a shake round. Throw a little pepper, with some sweet herbs, a few capers, a piece of butter rolled in flour, and the blood you saved from the fish. Cover the pot close, and shake it often. When done, take them out, strain the sauce, put it into the pan again, and give it a quick boil. Squeeze in the juice of a lemon, stir all together, and when near boiling, pour it over the fish. Garnish with sliced lemon, and serve it.

*Mullets.*

Scale and gut them, score them across the back, and dip them in melted butter. Clarify some butter, fry the mullets in it, and when done, lay them on a warm dish, and serve them with anchovy and butter for sauce.

*Herrings.*

Scale them, wash them, dry them in a cloth, and dredge them with flour. Fry them in butter over a brisk fire, and when done, set their tails up one

against another in the middle of the dish. Fry a large handful of parsley crisp, and green, lay it round the fish, and serve them up with melted butter, parsley, and mustard,

### *Oysters.*

Choose the largest. Clean and rinse them, mix a little grated nutmeg, a blade of mace pounded, a spoonful of flour, and a little salt. Dip them singly into this, fry them in hog's-lard till of a nice brown. Then take them out of the pan, put them in a dish, and pour over them a little melted butter, mixed with crumbs of bread.

## CHAP. VIII.

### STEWING.

#### BUTCHER'S MEAT.

##### *Rump of Beef.*

ROAST it till nearly half done, then put it into a large saucepan, with two quarts of water, one of red wine, two or three blades of mace; a shalot, two spoonfuls of walnut catsup, one of lemon pickle, two of browning, and a little Cayenne pepper and salt. Stew it over a gentle fire for two hours, closely covered; then take out the beef, lay it on a deep dish, skim off the fat, and strain the gravy. Put in an ounce of morels, half a pint of mushrooms, thicken the gravy, and pour it over the beef. Garnish with horse-radish, and lay forcemeat balls round it.

##### *Fillet of Veal.*

Stuff the fillet of cow-calf well under the udder, and at the bone-end, quite through to the shank.



Put it into the oven, with a pint of water under, till of a fine brown; then put it into a stew pan, with three pints of gravy. Stew it till tender, and then put a few morels, truffles, a tea-spoonful of lemon-pickle, a large one of browning, one of catsup, and a little Cayenne pepper. Thicken it with a lump of butter rolled in flour. Take out the veal, and put it into a dish; strain the gravy, pour it over, and lay round forcemeat balls. Garnish with sliced lemon and pickles.

*Breast of Veal.*

Stew over a gentle fire, till tender, a breast of veal, with a little broth, a glass of white wine, a bunch of sweet herbs, a few mushrooms, two or three onions, with some pepper and salt: when done, strain and scum the sauce. Garnish with forcemeat balls.

*Knuckle of Veal.*

Lay at the bottom of the saucepan four wooden skewers cross-ways: put in the veal, with two or three blades of mace, a little whole pepper, a piece of thyme, a small onion, a crust of bread, and two quarts of water. Cover it, boil it, and let it simmer for two hours: when done, put it in a dish, and strain the liquor over it. Garnish with lemon.

*Neck of Veal.*

Lard it with large pieces of bacon rolled in pepper and salt, shalots and spices. Simmer it, till tender, with three pints of broth, two onions, a laurel leaf, and a little brandy. Put the meat in a dish, take the scum clean off the liquor, and then pour it on meat.



*Calf's Liver.*

Lard the liver, and put it into a stewpan, with some salt, whole pepper, a bunch of sweet herbs, and an onion, with water ; stew it an hour, and then put in a little mace, cloves, and whole pepper, tied loosely in a muslin rag, with some celery cut small ; add some salt, turnips, and carrots pared and cut in slices, a little parsley, a bunch of sweet herbs, a large crust of bread, and an ounce either of barley or rice. Cover it close, and stew it till tender : then take out the herbs, spices, and bread, and have ready a French roll nicely toasted, and cut into four parts. Put these in a dish, pour in the meat and sauce, and serve it hot.

*Ox Cheek.*

Bone and wash the cheek, tie it up like a rump of beef, and put it into a braising-pan, with some good stock, or water ; when it boils, skim it, add two bay-leaves, a little garlic, some onions, champignons, celery, carrots, half a small cabbage, turnips, a bundle of sweet herbs, whole black pepper, a little allspice and mace : stew it till nearly done, then cut off the strings, put the cheek in a clean stewpan, strain the liquor through a sieve, skim off the fat very clean ; season with lemon-juice, Cayenne pepper, and salt, add a little colour, clear it with eggs, strain it through a tamis-cloth to the cheek, and stew it till tender.

*Ox Tongue.*

Stew it in water enough to cover it, and let it simmer two hours. Peel it and put it into the liquor again, with some pepper, salt, mace, cloves, and whole pepper tied in a bit of fine cloth ; a few

capers, chopped turnips, and carrots sliced; and half a pint of beef gravy, a little white wine, and a bunch of sweet herbs. Stew it gently until it be tender; then take out the spice and sweet herbs, and thicken it with a piece of butter rolled in flour.

### *Or Palates.*

Lay them in warm water half an hour, wash them clean, put them in a pot, cover it with brown paper, tie it down close, and send it to the oven with as much water as will cover them. Let them be there till tender, then skin them, and cut them into pieces about half an inch in breadth, and three inches long. Put them into a stewpan, with a pint of veal gravy, one spoonful of Madeira wine, the same of catsup and browning, one onion stuck with cloves, and a slice of lemon. Stew them half an hour, then take out the onion and lemon, thicken the sauce, and pour the whole into a dish. Have ready boiled some artichoke bottoms, cut them into quarters, and lay them over the palates, with forcemeat balls and morels. Garnish with sliced lemon.

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### POULTRY, &c.

#### *A Turkey or Fowl.*

Whether it be a turkey or a fowl, put four clean skewers at the bottom of the stewpan, and lay the bird thereon. Put in a quart of gravy, a bunch of celery cut small and washed very clean, and two or three blades of mace. Let it stew gently till there be only enough for sauce, then add a large piece of

butter rolled in flour, two spoonfuls of red wine, the same quantity of catsup, and a sufficient quantity of pepper and salt to season it. Lay the bird in the dish, pour the sauce over it, and serve it.

### *Chickens.*

Half boil them in as much water as will cover them, take them out, cut them up, and take out the breast-bones. Stew them in their liquor, with a blade of mace, and a little salt, over a slow fire, covered close. When the chickens are done, then put the whole into a dish, and serve it hot.

### *Goose Giblets.*

Cut two pair of scalded goose giblets into pieces of two inches long; blanch them, trim the bones from the ends, and wash the giblets; drain them dry, and put them into a stewpan with half a pint of stock, cover the pan close, simmer it over a slow fire till three parts done and the liquor nearly reduced, add good seasoned cullis, stew them till tender, and serve them.

### *Duck.*

It may be larded or not: half roast it, put it into a stewpan, with a pint or more of good gravy, a quarter of a pint of red wine, onion chopped small, or shalot, a piece of lemon-peel, Cayenne and salt: stew it gently, close covered, till tender. Take out the duck, boil the sauce up quick, and pour it over the bird: truffles and morels may be added.

### *Pigeons.*

Put into the bodies a seasoning made of pepper and salt, a few cloves and mace, some sweet herbs, and a piece of butter rolled in flour. Tie up the

necks and vents, and half roast them: stew them with a quart of good gravy, a little white wine, a few pepper-corns, three or four blades of mace, a bit of lemon, a bunch of sweet herbs, and a small onion: take them out when done, and strain the liquor through a sieve; skim it and thicken it in the stewpan with a piece of butter rolled in flour, then put in the birds with some pickled mushrooms, and stew them about five minutes; put the pigeons into a dish, pour the sauce over them, and serve them.

### *Pheasants.*

Put a pheasant in a stewpan with as much veal broth as will cover it; stew it till there is liquor enough left for sauce, then skim it, and put in artichoke bottoms parboiled, beaten mace, a glass of wine, and some pepper and salt: it may be thickened with a piece of butter rolled in flour, and a little lemon-juice squeezed in. Take up the pheasant, pour the sauce over, put forcemeat balls into the dish, and serve it.

### *Partridges.*

Truss them as for roasting; stuff the craws, and lard them down each side of the breast; roll a lump of butter in pepper, salt, and beaten mace, and put it into the bellies. Sew up the vents, dredge them well with flour, and fry them of a light brown; then put them into a stewpan, with a quart of good gravy, a spoonful of Madeira wine, the same of catsup, a tea-spoonful of lemon-pickle, half the quantity of mushroom-powder, one anchovy, half a lemon, and a sprig of sweet marjoram. Cover the pan close, and stew them half an hour; take them out, thicken the gravy, boil it a little, and pour it



over the partridges ; lay round them artichoke bottoms boiled and cut in quarters, and the yolks of four hard eggs. Woodcocks may be stewed in the same way.

### *Cucumbers.*

Pare twelve middle-sized cucumbers, slice them the thickness of a half crown, and lay them in a coarse cloth to drain. When dry, flour and fry them in fresh butter till brown ; take them out with an egg-slice, and lay them on a plate before the fire. Take a large cucumber, cut a piece out of the side, and scoop out all the pulp. Have ready some onions nicely fried, fill the cucumber with these, and season with pepper and salt ; put in the piece that was cut out, and tie it round : flour and fry it till brown ; then take it up, and keep it hot. Let the pan remain on, and put in a little flour with one hand, and stir it with the other. When thick, put in two or three spoonfuls of water, half a pint of white or red wine, and two spoonfuls of catsup ; add three blades of mace, four cloves, half a nutmeg grated, and a little pepper and salt beat fine together. Stir it in the saucepan, and throw in the cucumbers ; stew them for two or three minutes, lay the whole cucumber in the middle of the dish, having untied it ; put the rest round, and pour the sauce over. Garnish with fried onions, and serve it hot.

### *Pease and Lettuce.*

Stew a quart of green pease, and two large lettuces washed clean, with a quart of gravy, till they are tender. Put in a piece of butter rolled in flour, and season it with pepper and salt. When of a proper thickness, dish and serve them. Instead of butter it may be thickened with the yolks of four eggs.

Two or three thin rashers of lean ham at the bottom of the stewpan will give the whole an agreeable flavour.

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## FISH.

The following general rules may be observed in the stewing of fish. Put to some cullis a few chopped shallots, anchovies, a bay-leaf, horseradish scraped, a little quantity of lemon-peel, and some red port; season it well with Cayenne pepper, salt, and juice of lemon; boil it till of a proper thickness, then strain it to the fish; and stew the whole gently, and serve it in a deep dish, with the liquor and fried bread round it. Observe, in stewing carp or tench, to garnish with some of the hard roe mixed in batter, and fried in pieces. The roes of different fish may be stewed in the same way, and served as a dish.

*Prawns, Shrimps, or Cray-fish.*

Take two quarts of either, and pick out the tails. Put the bodies into a stewpan, with about a pint of white wine (or water with a spoonful of vinegar) and a blade of mace. Stew these a quarter of an hour, then stir them together, and strain them. Having done this, wash out the pan, and put into it the strained liquor, and tails. Grate into it a small nutmeg, put in a little salt, a quarter of a pound of butter rolled in flour, and shake them all together. Cut a thin slice of bread round a quartern loaf, toast it brown on both sides, cut it into six pieces, lay it close together in the bottom of the dish, pour the fish and sauce over it hot, and serve it directly. If cray-fish, garnish the dish with some of their biggest claws.

*Oysters.*

Strain the liquor from the oysters into a saucepan with a little beaten mace, and thicken it with flour and butter. Boil this three or four minutes, cut a slice of toasted bread into three-cornered pieces, and lay them round the dish in which you serve the oysters. Put into the pan a spoonful of cream with the oysters, shake them round, and let them stew till quite hot, but they must not boil. Pour them into the dish, and serve them.

Shell-fish in general may be stewed in this way.

*Scollop Oysters.*

Blanch the oysters and strain them; add to their liquor, which must be free from sediment, a good piece of fresh butter, a little pepper and salt, some lemon-peel and grated nutmeg, a small quantity of each. Beard and wash the oysters, add them to the ingredients, simmer them over a fire five minutes, and put the oysters into scollop shells with the liquor. If there be more than sufficient, boil it till nearly reduced; then put fine crumbs of bread over, and smooth them with a knife; bake or set them over a fire on a gridiron half an hour, and brown the top with a salamander or red-hot fire shovel.

*Muscles.*

Wash them clean in several waters, put them in a stewpan, and cover them close. Stew them till the shells open, and pick out the fish clean one by one. Look under the tongue to see if there be a crab, and if you find one, throw that muscle away. Having cleaned them, put them into a saucepan, and to a quart of muscles, put half a pint of the liquor strained through a sieve; add a few blades of

mace, a small piece of butter rolled in flour, and stew them gently. Lay toasted bread in the dish, and when the muscles are done, pour them on, and serve them as hot as possible.

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## CHAP. IX.

## HASHING AND MINCING.

## BUTCHER'S MEAT.

*Calf's Head.*

TAKE a head, chopped in half, without the scalp ; wash and blanch it, peel the tongue, cut it in slices, and likewise the meat from the head. Add blanched morells and truffles, egg and forcemeat balls, stewed mushrooms, artichoke bottoms, and well-seasoned cullis. Stew the meat gently till nearly done, and then add slices of throat sweetbreads. When served up, put round the hash, the brains, and broiled rashers of bacon ; and, if approved, half the head may be put on the top, prepared thus : one half of the head, when blanched, to be done over with the yolk of a raw egg, seasoned with pepper and salt, strewn with fine bread crumbs, baked till tender, and coloured with a salamander, if necessary. The brains must be egged, rolled in bread crumbs, and fried in boiling lard.



*Minced Veal.*

Cut into small pieces ready dressed veal, put it into a stewpan, add it to a very small quantity of grated lemon peel, and a little benshamelle; season to the palate with Cayenne pepper, lemon-juice, and salt; stew the veal gently ten minutes, and serve it up with sippets of bread round it.

*Hashed Mutton for a Dish.*

Cut mutton ready dressed into thin slices, put them into a stewpan with slices of pickled cucumbers, or walnuts, or onions; then make a sauce with chopped eschalots or onions passed with a bit of fresh butter over a slow fire, till three parts done; after which add a pint of veal stock, or gravy, and a little catsup. Boil it ten minutes, season to the palate with Cayenne pepper and salt; then strain it to the mutton, let it stew gently till thoroughly hot, and add a small quantity of liquid of colour.

*Beef*

May be done in the same manner, only put the bones seasoned with pepper and salt, and grilled over the hash.

*Venison.*

Cut into slices the part least done of ready-dressed venison, and put them into a stewpan; then pass a bit of fresh butter and flour and chopped eschallots over a slow fire for ten minutes; add to them half a pint of red port, a pint and a half of veal stock, its own gravy, if any, a little piece of lemon-peel, Cayenne pepper, salt, and lemon juice. Season it to the palate, boil all together a quarter of an hour, and strain it to the venison, and let it simmer gently for about ten minutes, and serve it.

## POULTRY, &amp;c.

*Fowls, Turkeys, or Rabbits.*

Neatly cut into pieces ready-dressed fowls, turkeys, or rabbits, and put them into a stewpan; make a thickening with a bit of fresh butter, flour, and chopped eschalots or onions, mixed over a slow fire. Discharge it with veal stock, add a little lemon pickle and catsup; season to the palate; put a small quantity of liquid of colour, boil for ten minutes, strain it to the poultry, and let it stew gently: or, instead of the thickening and veal stock, add cullis, with lemon pickle and catsup. Serve it up with a few pieces of the fowl grilled round it.

*Hare, wild Fowl, Pheasants, and Partridges.*

Cut the poultry into neat pieces, put them into a stewpan, and add a liquor made in the same manner as for venison: or put cullis and red port, with their own gravy.

*Jugged Hare.*

Case the hare, cut off the shoulders and legs, and divide the back into three pieces. Daub them well with fat bacon, and put them into a stewpot, with the trimmings. Add allspice, mace, and whole pepper, a little of each; a small clove of garlick, three onions, two bay-leaves, parsley, thyme, and savory, tied together in a small bunch; a quart of veal stock, three gills of red port; and simmer them over a fire till three parts done. Then take out the shoulders, legs, and back; put them into another stewpan, strain the liquor to them, and add some passed flour and butter to thicken it a little. Let it stew till tender, skim it free from fat, season with Cayenne, salt, and lemon juice, and serve it up in a deep dish.

## CHAP. X.

## FRICASEEING.

*Neat's Tongue.*

Boil the tongue till tender, take it up, peel it, and cut it into slices. Put these into a frying-pan with butter, and let them fry till brown. Pour the butter out of the pan, and put in some good gravy, with a bunch of sweet herbs, an onion, some pepper and salt, a blade or two of mace, and a gill of wine. When they have simmered together about half an hour, take out the slices of tongue, strain the gravy, and put all again into the pan, with the yolks of two eggs beat fine, a little nutmeg grated, and a small piece of butter rolled in flour. Shake the whole well together, and when it has simmered for about five minutes, put the tongue into the dish, pour over the sauce, and serve it.

*Ox Palates.*

Cleanse them, put them into warm water for about half an hour; then put them into a stewpot, with water to cover them, and send them to the oven. Let them remain there three or four hours, and then take them out of the pot, strip off the skins, cut them into square pieces, and season them with Cayenne pepper, salt, mace, and nutmeg. Beat up the yolks of two eggs with a spoonful of flour, dip the palates into this, and fry them till of a light brown; then take them out, and put them into a sieve to drain. Have ready a pint of veal gravy, with a little caper liquor, a spoonful of browning, and a few mushrooms. Thicken it with butter and flour, pour it into the dish, and lay on the palates. Garnish with fried parsley or barberries, and serve it.

*Sweetbreads brown.*

Scald the sweetbreads and cut them into slices, Beat up the yolk of an egg very fine, with a little flour, pepper, salt, and nutmeg. Dip the slices of sweetbread into this, and fry them of a nice light brown. Then thicken a little good gravy with some flour; boil it well, and add catsup or mushroom powder, a little juice of a lemon, and Cayenne pepper. Put the sweetbreads into this, and when they have stewed in it about five minutes, put the whole into the dish, and serve it up. Garnish with sliced lemon.

*Sweetbreads white.*

Scald these and cut them into long slices; then some veal gravy with a piece of butter, rolled in flour, a little cream, some grated lemon-peel and nutmeg, white pepper, salt, and a little mushroom powder. When these have stewed together about ten minutes put in the sweetbreads, shake the pan, and let them simmer; then squeeze in a little lemon-juice, pour the whole into the dish, and serve it up.

*Lamb's Stones.*

Fry them in hog lard till of a nice brown colour, then take them out, and put them into a plate before the fire: thicken about half a pint of veal gravy with some flour, put to it a slice of lemon, a little catsup, a tea-spoonful of lemon pickle, grated nutmeg, the yolk of an egg beat fine, and two spoonfuls of thick cream. Put these into a saucepan over the fire, and keep shaking it till it looks white and thick; then put in the lamb stones, give them a shake, and when heated, put them on a dish, with boiled forcemeat balls round, intermixed with thin slices of lemon as a garnish.



*Calf's Feet.*

Boil them, take out the long bones, split them, and put them into a stewpan, with some veal gravy and a glass of white wine. Add the yolks of two or three eggs beat up with a little cream, grated nutmeg, salt, and a piece of butter. Stir it till of a good thickness; and when the whole has simmered about ten minutes, put the feet into the dish, and pour the sauce over them. Garnish with sliced lemon.

*Tripe.*

Cut it into pieces about two inches square, put them into the stewpan, with as much white wine as will half cover them, a little white pepper, sliced ginger, a blade of mace, a bunch of sweet herbs, and an onion. When stewed a quarter of an hour, take out the herbs and onion, and put in a little shred parsley, the juice of a lemon, half an anchovy cut small, a cup full of cream, and either the yolk of an egg, or a piece of butter. Season it till pleasant to taste, then dish it, and garnish with lemon.

*Pigeons.*

Cut the pigeons in pieces, and fry them of a nice light brown. Then put them into a stewpan, with some good mutton gravy, and when stewed half an hour, throw in a slice of lemon, half an ounce of morels, and a spoonful of browning; stew them five minutes longer, take them out, and put them into the dish; thicken the gravy with a piece of butter rolled in flour, and then strain it over the pigeons. Lay round them forcemeat balls, and garnish with pickles.

*Chickens or Rabbits.*

Cut them into pieces and blanch and drain them dry; then put them into a stewpan, with a little veal stock, a blade of mace, and a middling-sized whole onion. Stew them gently till three parts done; then add slices of blanched throat sweetbreads, stewed white button mushrooms, egg balls, and pieces of artichoke bottoms. When they are all nearly stewed, season with salt and a little lemon-juice, add a leason of three eggs, simmer it over a fire for five minutes, taking care not to let it curdle, and serve it up very hot, with the mace and onion taken out.

*Eggs.*

Boil the eggs hard, and take out some of the yolks whole; then cut the rest in quarters, yolks and whites together. Set on some gravy, with a little shred thyme and parsley in it, and give it a boil or two. Then put in the eggs, with a little grated nutmeg, and shake it up with a piece of butter, till it be of a proper thickness. Fry artichoke bottoms in thin slices, and garnish with eggs boiled hard, and shred small.

*Eggs, with Onions and Mushrooms.*

Boil them, take the yolks out whole, cut the whites in slips, with some onions and mushrooms, and fry the onions and mushrooms. Throw in the whites, and turn them about a little. If there be any fat, pour it off. Flour the onions, &c. put to it a little good gravy, boil this up, and add pepper and salt, and the yolks.

*Mushrooms.*

Peel and scrape the inside of the mushrooms, throw them into salt and water; but if they be buttons, rub them with flannel. Take them out and boil them in water, with some salt in it, and when tender, put in a little shred parsley, and an onion stuck with cloves. Toss them up, with a good piece of butter rolled in flour, and put in three spoonfuls of thick cream, and a little nutmeg cut in pieces; but both the nutmeg and the onions must be taken out before you send the mushrooms to table. Instead of the parsley, a glass of wine may be put in.

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## FISH. &amp;c.

*Cod Sounds.*

Properly clean them, cut them into small pieces, boil them in milk and water, and then set them to drain. Put them into a saucepan and season, them with beaten mace, grated nutmeg, and a little pepper and salt. Add to them a cup full of cream, with a large piece of butter rolled in flour, and keep shaking the whole till it is thoroughly hot and of a good thickness. Then pour all into a dish, and serve it up, with sliced lemon for garnish.

*Soles.*

Skin, gut, and thoroughly wash them; cut off their heads, and dry them in a cloth; cut the flesh very carefully from the bones and fins on both sides; first longways and then across, in such divisions that each fish may make eight pieces. Put the heads and bones into a stewpan, with a pint of water, a bunch of sweet herbs, an onion, a little whole pepper, two or three blades of mace, a small piece

of lemon-peel, a little salt, and a crust of bread. Cover it close, and let it boil till it is half wasted; then strain it through a fine sieve, and put it into a stewpan with the fish. Add to them half a pint of white wine, a little parsley chopped fine, a few mushrooms cut small, a little grated nutmeg, and a piece of butter rolled in flour. Set all together over a slow fire, and keep shaking the pan till the fish are sufficiently done: then dish them up with the gravy, and serve them to table. Garnish with lemon.

### *Eels.*

Skin three or four large eels, and notch them from end to end. Cut them into four or five pieces each, and lay them in some spring water for half an hour to crimp: dry them in a cloth, and put them into a pan, with a piece of fresh butter, a green onion or two, and a little chopped parsley. Set the pan on the fire, and shake them about for a few minutes; then put in about a pint of white wine, and as much good broth, with pepper, salt, and a blade of mace. Stew all together, about half an hour; then add the yolks of four or five eggs beat smooth, and a little grated nutmeg and chopped parsley. Stir the whole well together, and let it simmer four or five minutes; then squeeze in the juice of a lemon, give the whole a good shake, pour it into a dish, and serve it up hot. Garnish with lemon.

Tench dressed in this manner are esteemed excellent.

### *Flounders.*

With a sharp knife raise the flesh on both sides from head to tail; then take the bone clear out, and cut the flesh into pieces, in the same manner as directed for soles, only let pieces of each consist of six,



instead of eight. Dry the fish well, sprinkle them with salt, dredge them with flour, and fry them in a pan of hot beef dripping, so that they may be crisp. When this is done, take them out of the pan, drain the fat from them, and set them before the fire to keep warm. Clean the pan, and put into it some minced oysters, with their liquor clean strained, some white wine, a little grated nutmeg, and three anchovies. Stew these together a few minutes, and then put in the fish, with about a quarter of a pound of fresh butter. Shake them well together, and when quite hot, dish them with the sauce, and serve them to table. Garnish with yolks of eggs boiled hard and minced, and sliced lemon. Fricasee salmon, or any other firm fish, in the same manner.

#### *Skate or Thornback.*

Prepare these for dressing in the same way as soles and flounders, after which put them into a stewpan. To one pound of fish put a quarter of a pint of water, a little beaten mace, and a grated nutmeg; a small bunch of sweet herbs, and a little salt. Cover it close, and let it boil about a quarter of an hour; then take out the sweet herbs, put in a quarter of a pint of good cream, a piece of butter the size of a walnut, rolled in flour, and a glass of white wine. Keep shaking the pan all the time one way, till the fricasee is thick and smooth: dish it, and garnish with lemon.

#### *Oysters.*

Put a little butter into a stewpan, with a slice of ham, a little parsley and sweet herbs, and an onion stuck with two cloves; let them stew over a slow fire a few minutes, when add a little flour, some good broth, and a piece of lemon-peel; then put in the oysters, and let them simmer till they are thoroughly hot. Thicken with the yolks of two

eggs, a little cream, and a bit of good butter ; take out the ham, herbs, onion, and lemon-peel, and add a little lemon-juice. Give the whole a shake in the pan, and when it simmers put into a dish, and serve it hot.

### *Skirrets.*

Wash them thoroughly, and boil them till tender, then skin the roots, and cut them into slices. Have ready a little cream, a piece of butter rolled in flour, the yolk of an egg beaten fine, a little grated nutmeg, two or three spoonfuls of white wine, with a very little salt, and stir all together. Put the roots on a dish, and pour the sauce over them.

### *Artichoke Bottoms.*

These may be fricaseed either dried or pickled. If dried, lay them in warm water for three or four hours, shifting the water two or three times ; having done this, put some cream into a saucepan, with a large piece of fresh butter, and stir them together one way till the butter is melted. Then put in the artichokes, and when hot, dish and serve them.

## CHAP. XI.

### RAGOUT.—BUTCHER'S MEAT.

#### *Breast of Veal.*

Take off the under bone and cut the breast in half, lengthways ; then cut them in middling-sized pieces, fry them in a little lard till of a light brown, wipe them dry, put them into a stewpan with half a pint of veal stock ; simmer them till nearly done and the liquor almost reduced ; then add

blanched morell, truffles, slices of throat sweetbread, egg balls, artichoke bottoms, a little catsup, and some cullis; season with Cayenne pepper and salt, and a little lemon juice. Let the whole stew together till done, and serve it.

### *Calf's Feet.*

Boil the feet, bone and cut the meat in slices, brown them in the frying-pan, and then put them in some good beef gravy, with morels, truffles, and pickled mushrooms, the yolks of four eggs boiled hard, some salt, and a little butter rolled in flour. A calf's foot, with parsley and butter, is esteemed good enough by some persons.

### *Pig's Feet and Ears.*

Boil them till tender, cut the ears into long narrow slices, and split the feet down the middle. Put into a stewpan half a pint of beef gravy, a teaspoonful of lemon pickle, two of catsup, the same of browning, and a little salt. Thicken these with a piece of butter rolled in flour, and put in the feet and ears. Let them boil gently, and when done, lay the feet in the middle of the dish, and the ears round them. Strain the gravy, pour it over, and garnish with curled parsley.

### *Fore-quarter of House Lamb.*

Take off the knuckle-bone, and then, with a sharp knife, cut off the skin. Lard it well with bacon, and fry it of a nice light brown. Put it into a stewpan, and cover it with mutton gravy, a bunch of sweet herbs, some pepper, salt, beaten mace, and a little whole pepper. Cover it close, and stew it half an hour. Pour out the liquor, and take care to keep the lamb hot. Strain off the gravy, and have ready half a pint of oysters fried brown. Pour all



the fat from them, and put them into the gravy, with two spoonfuls of red wine, a few mushrooms, and a bit of butter rolled in flour. Boil all together, with the juice of half a lemon. Lay the lamb in the dish, pour the sauce over it, and serve it.

### *Beef.*

Take any piece of beef that has some fat to it, cut the meat from the bones, strew flour over it, fry it in a large stewpan with butter till of a nice brown, and cover it in the pan with gravy made in the following manner: take a pound of coarse beef, half a pound of veal cut small, a bunch of sweet herbs, an onion, some whole black and white pepper, two or three blades of mace, four or five cloves, a piece of carrot, a slice of lean bacon steeped in vinegar, and a crust of bread toasted brown. Add a quart of white wine, and let it boil till it is half wasted. In the mean time, pour a quart of boiling water into the stewpan, cover it close, and let it stew gently. As soon as the gravy is done, strain it, and pour it into the stewpan with the beef. Take an ounce of truffles and morels cut small, with some fresh or dried mushrooms, and two spoonfuls of catsup. Cover it close, and let it stew till the sauce is thick and rich. Have ready some artichoke bottoms quartered, and a few pickled mushrooms. Boil the whole together, and when the meat is tender, and the sauce rich, lay the meat in a dish, pour the sauce over it, and serve it hot.

### *Ox Palates.*

Boil them till tender, and cut them into pieces, some square, and some long. Melt a piece of butter into the stewpan, and stir in a large spoonful of flour, till it is smooth; then put to it a quart of good gravy, three eschalots chopped fine, a gill of white wine, two or three thin slices of lean ham, and half



a lemon. Boil them twenty minutes, strain the liquor through a sieve, and put it into the pan with the palates and forcemeat balls, truffles and morels, and pickled or fresh mushrooms stewed in gravy; season it with pepper and salt. Toss them all up for five minutes, dish them, garnish with lemon or beet-root, and serve them directly.

### *Mutton.*

Cut thin slices the right way of the grain, from a leg of mutton, paring off all the skin and fat. Put a piece of butter into the stewpan, and shake some flour over it; put two or three slices of lemon, with half an onion cut small, a few sweet herbs, and a blade of mace, with the meat, into the pan, stir them together for five or six minutes, and then put in half a pint of gravy, with an anchovy minced small, and a piece of butter rolled in flour. Stir the whole well together, and when it has stewed about ten minutes, dish it up, and serve it to table. Garnish with pickles and sliced lemon.

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## POULTRY, FISH, &c.

### *Goose.*

Skin it, dip it in boiling water, and break the breast-bone, that it may lie quite flat. Season it with pepper and salt, and a little mace beaten to powder; lard it, and then flour it all over. Melt a pound of beef suet in a stewpan, and when boiling hot, put in the goose. When the goose is brown all over, put in a quart of beef gravy boiling hot, a bunch of sweet herbs, and a blade of mace, a few cloves, some whole pepper, two or three small onions, and a bay-leaf. Cover it close, and stew it gently. A small goose will be done in an hour, but a large one will take an hour and a half. Make a ragout

thus. Cut turnips and carrots into small pieces, with three or four sliced onions, boil all enough, and stew them, with half a pint of rich beef gravy, in a saucepan, with some pepper, salt, and a piece of butter rolled in flour, for a quarter of an hour. Take the goose out when done, drain the liquor it was stewed in well from it, put it into a dish, pour the ragout over, and serve it hot.

### *Livers of Poultry.*

Put the liver of a turkey, and the livers of six fowls, into cold water, for some time, take them out, and put the fowls livers into a saucepan, with a quarter of a pint of gravy, a spoonful of mushrooms pickled or fresh, one of catsup, and a piece of butter rolled in flour. Season with pepper and salt, and stew them gently ten minutes. In the mean time, broil the turkey's liver nicely, and lay it in the middle, with the stewed livers round it. Pour the sauce over, garnish with lemon, and serve it.

### *Oysters.*

Save as much of the liquor of the oysters as you can, strain it through a sieve, wash the oysters clean in warm water, and make a batter thus; beat up the yolks of two eggs with half a nutmeg grated, cut a little lemon-peel small, a good deal of parsley, and add a spoonful of the juice of spinach, two spoonfuls of cream or milk, and beat the whole up with flour till it is a thick batter. Put a piece of fresh butter into a stewpan, and when thoroughly hot, dip the oysters one by one into the batter, roll them in crumbs of bread grated fine, fry them quick and brown, take them out of the pan, and set them before the fire. Have ready a quart of chesnuts, shelled and skined, and fry them in the batter. When done, take them up, pour the fat out of the pan, shake a little flour into the pan, and rub a piece of

butter all round with a spoon. Put in the oyster liquor, three or four blades of mace, the chesnuts, and half a pint of white wine. Boil them, and have ready the yolks of two eggs beat up, with four spoonfuls of cream. Stir all well together, and when thick and fine, lay the oysters in the dish, pour the ragout, garnish with chesnuts and lemon, and serve it.

### *Muscles.*

Open them, melt a little butter in a stewpan, fry the muscles for a minute with a little chopped parsley, shake over them a little flour, put in a little cream, pepper, salt, nutmeg, and lemon-juice. Boil them up. If they are to be brown, put good gravy instead of cream.

### *Mushrooms.*

Peel them and cut the insides, broil them on a gridiron, and when the outside is brown, stew them for ten minutes in a sufficient quantity of water to cover them. Then put in a spoonful of white wine, the same of browning, and a little vinegar. Thicken with butter and flour, give it a gentle boil, and serve it with sippets round the dish.

### *Artichoke Bottoms.*

Soak them in warm water two or three hours, changing the waters. Then put them into a stewpan, with some good gravy, mushroom catsup, or powder, and a little Cayenne pepper and salt. When boiling, thicken them with a little flour, put them into a dish, pour the sauce over them, and serve them hot.

### *Asparagus.*

Scrape an hundred of grass, put them in cold water, cut them as far as green and good, and cut two.

heads of endive, with a young lettuce, and an onion, very small. Put a quarter of a pound of butter into a stewpan, and when melted, put in the grass, and the other articles. Shake them about, and when stewed ten minutes, season with pepper and salt, strew in a little flour, shake them about, and then pour in half a pint of gravy. When stewed till the sauce is very good and thick, pour all into a dish. Garnish with a few of the small tops of the grass, and serve it.

### *Cucumbers.*

Slice two cucumbers and two onions, and fry them in butter, drain them in a sieve, stew them in a saucepan, with a gill of gravy, two spoonfuls of white wine, and a blade of mace, five or six minutes; put in butter, the size of a walnut, rolled in flour, a little salt and Cayenne pepper. Shake them together till of a good thickness, put them into a dish, and serve them hot.

### *Cauliflowers.*

Wash a large cauliflower, separate it into pieces, as you would for pickling. Stew them in brown cullis till tender. Season with pepper and salt, and put them in the dish with the sauce over. Garnish with a few sprigs of the cauliflower nicely boiled, and serve it.

### *French Beans.*

String a quarter of a peck of beans, but not split them. Cut them across in three, and lay them in salt and water for a quarter of an hour, dry them well in a cloth, put them into a pan, and fry them of a nice brown, take them out, pour all the fat from the pan, put into it a quarter of a pint of hot water, and stir it into the pan by degrees, and boil it. Then take a quarter of a pound of fresh butter rolled in a



little flour, two spoonfuls of catsup, one of mushroom-pickle, four of white wine, an onion stuck with six cloves, two or three blades of beaten mace, a little grated nutmeg, and a little pepper and salt. Stir all together a few minutes, and put in the beans. Shake the pan till well mixed, then take out the onion, and pour all into a dish. Garnish with pickles, and serve it.

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## CHAP. XII.

### MADE DISHES.

#### *General Directions.*

**B**EFORE eggs or cream are put into white sauce, have all the other ingredients well boiled of a proper thickness; as neither eggs nor cream will thicken it; and after they are put in, do not stir them with a spoon, nor set the pan on the fire, but hold it at a proper height over the fire, and shake it round one way, which will keep the sauce from curdling, if it be not suffered to boil; take out whatever is dressing with a fish-slice, and strain the sauce upon it, which keeps it clear and fine; and in browning let no fat float on the top. If wine or anchovy be used, put it in some time before the dish is ready; for nothing injures a made dish so much as raw wine, or fresh anchovy. Forcemeat balls must drain on a sieve from the fat; never let them boil in the sauce, but put them in after the meat is dished up. In most made dishes, forcemeat balls, morels, truffles, artichoke bottoms, and pickled mushrooms may be used: in several dishes, a roll of forcemeat may supply the place of balls, and is to be preferred where it can be used with propriety.

*Fricando of Veal.*

Cut off a long or round piece of veal from the leg, beat it flat with a chopper, make a hole in the under part, and, if approved of, put in a little light forcemeat, and sew it up; lard the top part with pieces of fat bacon very neatly, blanch it, put it into a stewpan with a little stock, and cover it close; stew it till very tender, and the liquor is nearly reduced. Glaze the larding, put stewed sorrel under, and serve it. Instead of only one piece of veal, three or four small pieces may be served on a dish.

*Veal Olives.*

Cut thin pieces of fat bacon six inches long, and four broad; lay on them thin slices of veal of the same dimensions; wash the veal with yolk of egg, and put on it some light forcemeat; roll them up, run a lark spit through each olive sideways; tie a string over them to prevent their falling off, trim the ends with a sharp knife, roast them gently, and broil and serve them up with a cullis sauce under.

*A Grenade of Veal.*

Lard some slices of veal cut thin from the fillet half way with bacon. Put a dozen squab pigeons clean picked and trussed, into a pan of boiling water for two or three minutes: put into a stewpan some good gravy, with a dozen mushrooms picked and sliced, and three veal sweetbreads cut and sliced. Put the pigeons to these, and stew them over a slow fire till the pigeons and sweetbreads are done; add some rich cullis, with some cocks' combs, and artichoke bottoms shred small. Stew these a little while, and then set them to cool. Cut some thin slices of

ham and bacon, put some forcemeat, then the larded veal into a stewpan, and lay the ham and bacon over : put some yolks of eggs over the ham and veal, and then more forcemeat : then put in the ragout of pigeons, and turn the slices of veal and bacon ; put over them more forcemeat rubbed over with yolks of eggs, and cover them with slices of bacon. Cover the stewpan close, and put fire under and over it, but be careful it does not burn. When done, turn it all hot into a dish, take away the basin, skim off the fat, and add some veal cullis. Garnish with lemon and pickles, and serve it.

### *Veal Rolls.*

Take ten or twelve little thin slices of veal, lay on them forcemeat according to your fancy, roll them up, and tie them across the middle with coarse thread ; put them on a bird-spit, rub them over with the yolks of eggs, flour them, and baste them with butter. Half an hour will do them. Lay them in a dish, and have ready some good gravy, with a few truffles, morels, and some mushrooms. Garnish with lemon, and serve them.

### *Veal a-la Bourgeoise.*

Cut lean veal into thin slices, lard them with bacon, and season with pepper, salt, beaten mace, cloves, nutmeg, and chopped parsley. Put in the bottom of a stewpan some slices of fat bacon ; lay the veal on them, cover the pan, and set it over the fire for eight or ten minutes, just to be hot, and no more. Then, with a brisk fire, brown the veal on both sides, and shake some flour over it. Pour in a quart of good broth or gravy, cover it close, and stew it gently till done. Take out the slices of bacon, skim off all the fat, and beat up the yolks of three eggs with some of the gravy. Mix all together, and

keep it stirring one way till smooth and thick : take it up, lay the meat in a dish, and pour the sauce over. Garnish with lemon, and serve it.

### *Calf's Head Surprise.*

Take the hair from the head, and cleanse it : scrape a pound of fat bacon very fine, take the crumbs of two penny loaves, a small nutmeg grated, and season with salt, Cayenne pepper, and a little lemon-peel ; beat up the yolks of six eggs, and mix all together. Put a little into the ears, and the rest into the head : then put it into a deep pot, just wide enough to admit it, and put to it two quarts of water, half a pint of white wine, a blade or two of mace, a bundle of sweet herbs, an anchovy, two spoonfuls of walnut and mushroom catsup, two of lemon pickle, and a little salt and Cayenne pepper. Put a coarse paste over to keep in the steam, and bake it two hours and a half in a quick oven, then lay the head in a soup dish, skim of the fat from the gravy, and strain it through a hair sieve into a stewpan. Thicken it with a lump of butter rolled in flour, and when boiled a few minutes, put in the yolks of six eggs well beaten, mixed with half a pint of cream. Have ready boiled a few forcemeat balls, and half an ounce of truffles and morels, but do not stew them in the gravy. Pour the gravy over the head, garnish with truffles and morels, forcemeat balls, barberries, and mushrooms, and serve it.

### *Calf's Heart roasted.*

Make a forcemeat of the crumb of half a penny loaf, a quarter of a pound of beef suet chopped small, a little parsley, sweet marjoram, and lemon-peel, mixed up with a little pepper, salt, nutmeg, and the yolk of an egg ; fill the heart with it, and lay a veal caul over the stuffing, or a sheet of writing



paper to keep it in its place. Put it in a Dutch oven, and keep turning it till it be thoroughly roasted. When you dish it up, lay slices of lemon round it, and pour good melted butter over.

### *Loin of Veal en Epigram.*

Having roasted a loin of veal as for eating, carefully cut the skin from the back part without breaking, cut out all the lean, and leave the ends whole; mince the meat very fine with the kidney part, put it into a little gravy, enough to moisten it with that which comes from the loin: add a little pepper and salt, some lemon-peel shred fine, the yolks of three eggs, and a spoonful of catsup. Thicken it with a little butter rolled in flour. Give it a shake or two over the fire, put it into the loin, and pull the skin gently over. If the skin should not quite cover, brown it with a hot iron where wanting, or put it into an oven for about a quarter of an hour. Garnish with lemon and barberries, and serve it hot.

### *Pillow of Veal.*

Half roast a neck or breast of veal, cut it into six pieces, and season it with pepper, salt, and nutmeg. Take a pound of rice, and put to it a quart of broth, some mace, and a little salt. Stew it over a stove on a very slow fire till it is thick, but butter the bottom of the pan in which you do it. Beat up the yolks of six eggs, and stir them into it. Take a little round deep dish, butter it, and lay some of the rice at the bottom: then put the veal in a round heap, and cover it all over with rice. Rub it over with the yolks of eggs, and bake it an hour and a half. Open the top, and pour in a pint of good rich gravy. Garnish with a Seville orange cut in quarters, and send it hot to table.

*A Midcalf.*

Stuff a calf's heart with forcemeat, and send it to the oven in an earthen dish, with a little water under it. Lay butter over, and dredge it with flour. Boil half the liver, and all the lights half an hour; chop them small, put them in a tossing-pan, with a pint of gravy, a spoonful of catsup, and one of lemon-pickle; squeeze in half a lemon, season with pepper and salt, and thicken with butter rolled in flour. When you dish it, pour the mince-meat in the bottom, and have the other half of the liver ready fried of a fine brown, cut in thin slices, and little pieces of bacon. Set the heart in the middle, and lay the liver and bacon over the minced meat; strew over it crumbs of bread, and send it to the oven to brown. Serve it up hot, with some good gravy in the dish.

*Sweetbreads of Veal a la Dauphine.*

Open three of the largest sweetbreads you can get, so that you can stuff in forcemeat. Make the forcemeat of a large fowl or young cock skinned: take half a pound of fat and lean bacon, cut it very fine, and beat them with the flesh of the fowl in a mortar. Season with an anchovy, some nutmeg, a little lemon-peel, a very little thyme, and some parsley. Mix these with the yolks of two eggs, fill the sweetbreads with it, and fasten them together with fine wooden skewers. Put layers of bacon at the bottom of the stewpan, and season them with pepper, salt, mace, cloves, sweet herbs, and a large onion sliced: lay upon these thin slices of veal, and then the sweetbreads. Cover it close, let it stand eight or ten minutes over a slow fire, then pour in a quart of boiling water or broth, and let it stew gently for two hours. Take out the sweetbreads, keep them hot, strain the gravy, skim all the fat off, and boil it till

reduced to half a pint. Put back the sweetbreads, and let them stew two or three minutes; then lay them in a dish, and pour the gravy over them. Garnish with lemon, and serve them hot.

*Fillet of Veal, with Collops.*

Take a small fillet of veal, and cut what collops you want. Then take the udder, and fill it with forcemeat; roll it round, tie it with a packthread across, and roast it. Lay the collops in the dish, and the udder in the middle. Garnish with lemon, and serve it.

*A savory Dish of Veal.*

Cut large collops from a leg of veal, spread them on a dresser, hack them with the back of a knife, and dip them into the yolks of eggs. Season them with cloves, mace, nutmeg, and pepper beaten fine. Make forcemeat with some of the veal, beef-suet, oysters chopped, sweet herbs shred fine, and the above spices. Strew these over the collops, roll and tie them up, put them on skewers, tie them to a spit, and roast them: to the rest of the forcemeat add a raw egg or two, roll it in balls, and fry them. Put them into the dish with the meat when roasted, and make a sauce with strong broth, an anchovy, an eschalot, a little white wine, and some spice: let it stew, thicken it with a piece of butter rolled in flour, and pour it into a dish. Lay the meat in with the forcemeat balls, garnish with lemon, and serve it.

*Sweetbreads a-la-daub.*

Put three large sweetbreads for five minutes into a saucepan of boiling water, then take them out, and when cold, lard them with small pieces of bacon; a row down the middle, then a row on each side, with lemon-peel cut the size of a straw; then a row on

each side of pickled cucumbers, cut very fine. Put them into a stewpan with some veal stock, a little lemon-juice, and a spoonful of browning. Stew them gently a quarter of an hour, and thicken with flour and butter; dish them up, pour the gravy over, and lay bunches of boiled celery or oyster patties round. Garnish with barberries or parsley, and serve them.

### *Veal Collops.*

Cut veal cutlets from the fillet into small thin pieces, and fry them till of a light brown. Drain them dry, and put them into a stewpan; add cullis, stewed mushrooms, some blanched truffles, morels, pieces of artichoke bottoms, some slices of throat sweetbreads, and egg balls. Simmer them over a slow fire till tender; season and serve them with rashers of broiled bacon round.

### *Beef Collops.*

Cut the fillet from the under part of a rump of beef into small thin slices, and fry them till three parts done; then add slices of pickled cucumbers, small mushrooms stewed, blanched oysters, and some good seasoned cullis; stew them till tender, and serve them.

### *Beef a-la-daub.*

Take a rump of beef, and cut out the bone, or take a part of the leg of mutton piece, or what is usually called the mouse buttock, and cut some fat bacon into slices as long as the beef is thick, and about a quarter of an inch square. Take four blades of mace, eight cloves, a little allspice, and half a nutmeg grated. Chop a handful of parsley and some sweet herbs of all sorts fine, and season with



salt and pepper; roll the bacon in these: then take a large larding-pin, and with it thrust the bacon through the beef, and put it into a stewpan, with a quantity of brown gravy sufficient to cover it. Chop three blades of garlic very fine, and put in some fresh mushrooms, two large onions, and a carrot. Stew it gently for six hours, then take it out, strain off the gravy, and skim off the fat. Put the meat and gravy into the pan again, and add a gill of white wine; if not sufficiently seasoned, add more pepper and salt; stew it gently half an hour more, then add some artichoke bottoms, morels, truffles, some oysters, and a spoonful of vinegar. Put the meat into a soup-dish, pour the sauce over, and serve it.

### *Beef Tremblent.*

Tie up the fat end of a brisket tight, and boil it gently in water six hours. Season the water with a little salt, a handful of allspice, two onions, two turnips, and a carrot. In the mean time put a piece of butter in a stewpan, with two spoonfuls of flour, and stir it till smooth. Put in a quart of gravy, a spoonful of catsup, the same of browning, a gill of white wine, and some turnips and carrots cut into small pieces. Stew them gently till the roots are tender, and season with pepper and salt. Skim the fat clean off, put the beef in the dish, and pour the sauce over it. Garnish with any kind of pickles.

### *Beef a-la-mode.*

Bone the rump, daub it with slips of fat bacon' seasoned with sweet herbs, beaten spices, and pepper and salt; tie it round with twine, put it in a braising-pan, cover it with some veal stock, make it boil, skim it, and add a pint of red port, some onions, turnips, celery, a few bay-leaves, garlic, champignons, a few whole allspice, and a little mace; stew it till nearly done, then take it out of the liquor,

cut off the strings, wipe it dry, and put it into a clean stewpan. Strain the liquor, skim the fat off clean, season with Cayenne, salt, a gill of vinegar, lemon pickle, and a small quantity of juice of lemon; add a little colour, clear it with whites of eggs, which will brighten it: whether thickened or plain, strain through a tamis cloth to the beef; stew it gently till done, and serve it.

*Beef a-la-royal.*

Bone entirely a brisket of beef, and make holes in it about an inch from each other. Fill one hole with fat bacon, a second with chopped parsley, and a third with chopped oysters. Season these stuffings with pepper, salt, and nutmeg. When completely stuffed, put it into a pan, pour on it a pint of wine boiling hot, dredge it well with flour, and bake it three hours: skim off all the fat, dish the meat, and strain the gravy over. Garnish with pickles.

*Beef Olives.*

Cut steaks from a rump of beef half an inch thick, square, and about ten inches long; then cut a piece of fat bacon as wide as the beef, and about three parts as long. Put part of the yolk of an egg on the beef, the bacon on that, and the yolk of an egg on the bacon. Lay good savory forcemeat on that, some of the yolk of an egg on the forcemeat, and roll them up, and tie them round with a string in two places; strew on crumbs of bread, and over that some of the yolk of an egg: fry them brown in a large pan with beef dripping, and when done lay them to drain. Melt butter in a stewpan, with a spoonful of flour, and stir it till smooth; then put in a pint of good gravy, with a gill of white wine, then the olives, and let them stew an hour. Add mushrooms, truffles, morels, forcemeat balls, sweet-

bread cut in small pieces, and some ox-palates : squeeze in the juice of half a lemon, and season with pepper and salt : shake them up, skim off the fat, lay the olives in the dish, and pour the gravy over them. Garnish with lemon and beet-root, and serve up.

### *Bouille Beef.*

Boil fast the thick end of a brisket of beef in a kettle, covered with water, for two hours ; stew it close by the fire side six hours more, and fill up the kettle as the water decreases. Put in with the beef some turnips cut in little balls, some carrots, and some celery. An hour before the meat is done, take out as much broth as will fill the soup-dish, and boil in it, for an hour, turnips and carrots cut in little round or square pieces, with some celery, and season it with salt and pepper. Serve it in two dishes, the beef in one, and the soup in another : pieces of fried bread may be put in the soup, or a few knots of greens may be boiled in it ; to make it very rich, add a pound or two of mutton chops to the broth when taken from the beef, and stew them in it an hour ; but take out the mutton before the soup is served.

### *Portugal Beef.*

Take meat from a rump of beef, cut it across, flour it, and fry the thin part brown in butter ; stuff the thick end with suet, boiled chesnuts, an anchovy, an onion, and a little pepper ; stew it with good strong broth, and when tender, cut the fried in two, and lay it on each side of the stewed in the dish : strain the gravy, put to it pickled gherkins chopped, and some broiled chesnuts. Thicken with burnt butter, and boil it up two or three times. Season with salt, pour it over the beef, garnish with lemon, and serve it.

*Sirloin of Beef en Epigram.*

Roast a sirloin, and when done and off the spit carefully raise the skin, and draw it off: cut out the lean part, but do not touch either the ends or sides. Hash the meat thus: cut it into pieces the size of a crown piece, put half a pint of gravy into a stewpan, an onion chopped fine, two spoonfuls of catsup, some pepper and salt, six small pickled cucumbers cut in thin slices, and the gravy that comes from the beef, with a little butter rolled in flour. Put in the meat, and shake it up for five minutes: then put it on the sirloin, and draw the skin carefully over. Garnish with lemon and pickles, and serve it.

*Sirloin of Beef forced.*

Spit the joint, raise the fat of the inside, cut out the meat close to the bone, and chop it small, with a pound of suet; add some crumbs of bread, a little lemon-peel, thyme, pepper, salt, half a nutmeg grated, and two eschalots chopped fine. Mix them whole with a glass of red wine, and then put the meat where you took it from; cover it with the skin and fat, skewer it down, and cover it with paper, which must not be taken off till the meat is put on the dish. Boil a quarter of a pint of red wine, two eschalots shred small, and pour it into the dish with the gravy from the meat. Garnish with lemon, and serve it hot.

*The Inside of a Rump of Beef forced.*

This may be done nearly the same, observing to lift the outside skin, and take the middle of the meat, and proceed throughout as before directed.



*A Round of Beef forced.*

Rub the meat first with common salt, then a little bay salt, some saltpetre, and coarse sugar. Lay it a week in this pickle, turning it every day. When it is to be dressed, wash and dry it, and lard it a little; make holes, and fill them with a stuffing of bread crumbs, marrow, or suet, parsley, grated lemon-peel, sweet herbs, pepper, salt, nutmeg, and the yolk of an egg; bake it in a little water with some small beer, whole pepper, and onion. When done skim off the fat, put the meat into the dish, and pour the liquor over it. It may be boiled; and is a handsome dish for the sideboard.

*Beef Steaks rolled.*

Beat the steaks till they are tender; make forcemeat with a pound of veal beat fine in a mortar, the flesh of a fowl, half a pound of cold ham or gammon of bacon, fat and lean; the kidney fat of a loin of veal, and a sweetbread, cut fine; some truffles and morels stewed, and cut two eschalots small, some parsley, and a little thyme, some lemon-peel, the yolks of four eggs, a nutmeg grated, and half a pint of cream. Mix these and stir them over a slow fire for ten minutes. Put then on the steaks, and roll them up; then skewer them tight, put them into a fryingpan, and fry them of a nice brown. Then take them from the fat, and put them into a stewpan, with a pint of good drawn gravy, a spoonful of red wine, two of catsup, a few pickled mushrooms, and let them stew for a quarter of an hour. Take them up, cut them into two, lay the cut side uppermost. Garnish with lemon, and serve hot.

*Beef a la Vinegrette.*

Cut a slice three inches thick from a round of beef, with a very little fat. Stew it in water and a glass of white wine, seasoned with salt, pepper, cloves, a bunch of sweet herbs, and a bay-leaf. Boil it till the liquor is almost consumed; and serve it up, when cold.

*Beef a l'Ecarlet.*

Mix half a pound of coarse sugar, two ounces of bay salt, and a pound of common salt. Mix these well together, rub a brisket of beef with it, put it in an earthen pan, and turn it every day for a fortnight, then boil it, and serve it up with savoy; but it eats much better cut into slices when cold.

*Tongue and Cadder forced.*

First parboil them, then blanch the tongue, and stick it with cloves; and fill the udder with forcemeat made of veal. First wash the inside with the yolk of an egg, put them in the forcemeat, tie the ends close, and spit them; roast them, and baste them with butter. When they are done, put good gravy into the dish, sweet sauce into a cup, and serve them up.

*Tripe a la Kilkenny.*

Cut a piece of double tripe into square pieces; peel and wash ten large onions, cut each in two, and put them on to boil in water till tender. Then put in the tripe, and boil it ten minutes. Pour off almost all the liquor, shake in a little flour, and put in some butter, with a little salt and mustard. Shake all over the fire till the butter is melted, then put it in the dish. Garnish with lemon or barberries, and

serve it as hot as possible. This is a favourite dish in Ireland.

*Haricot of Mutton.*

Cut a loin or best end of a neck of mutton into steaks, fry them till three parts done, of a nice colour, and put them into a stewpan, with a little liquor to preserve them from burning, and simmer them till tender. Strain the liquor they were stewed in, and skim off the fat; add it to some haricot sauce, lay the steak round in the dish, pour the sauce over, and serve it.

*A Basque of Mutton.*

Put the caul of a leg of veal into a copper dish the size of a small punch-bowl. Chop the lean part of a leg of mutton that has been kept a week exceeding small; take half its weight of beef marrow, the crumb of a penny loaf, the rind of half a lemon grated, half a pint of red wine, two anchovies, and the yolks of four eggs. Mix all together with the mutton, and fasten it in the caul in the middle of the dish. Bake it in a quick oven, and when done turn the dish upside down, and let the whole out. Pour over it brown gravy, garnish with pickles, and serve it to table with sweet sauce.

*Shoulder of Mutton surprised.*

Half boil a shoulder of mutton, and stew it an hour, with two quarts of veal gravy, four ounces of rice, a little beaten mace, and a tea-spoonful of mushroom powder: then take up the mutton, and keep it hot. Put to the rice half a pint of cream, and a piece of butter rolled in flour; shake it well and boil it a few minutes. Lay the mutton on the

dish, pour the gravy over it, garnish with pickles or barberries, and serve it.

*To dress the Umbles of Deer.*

Season the kidney of a deer, and the fat of the heart, with a little pepper, salt, and nutmeg. First fry, and then stew them in some good gravy till tender: squeeze in a little lemon; take the skirts, stuff them with forcemeat made with the fat of the venison, some fat of bacon, grated bread, pepper, mace, sage, and onion chopped very small, and mix them with the yolk of an egg. When the skirts are stuffed, tie them to the spit to roast; but first strew over them some thyme and lemon-peel. When done, lay the skirts in the middle of the dish, and then fricasee round it.

*Mutton kebobbed.*

Cut a loin of mutton in four pieces, take off the skin, and rub them with the yolk of an egg, strew over them a few crumbs of bread and a little parsley shred fine. Spit and roast them, and baste them all the time with fresh butter, to make the froth rise. When done, put a little brown gravy under. Garnish with pickles, and serve them to table.

*Leg of Mutton a la haut Gout.*

Stuff a leg of mutton that has hung a fortnight in every part with some cloves of garlic, rub it with pepper and salt, and roast it. When done, put some good gravy and red wine in the dish, and serve it.

*Sheep's Rumps and Kidnies.*

Boil six sheep's rumps in veal gravy; lard the kidneys with bacon, and set them before the fire in a tin oven; as soon as they become tender, rub them



over with the yolk of an egg, a little grated nutmeg, and some Cayenne pepper. Skim off the fat, and put the gravy in a stewpan, with three ounces of boiled rice, a spoonful of good cream, and a little catsup and mushroom powder; thicken it with flour and butter, and give it a gentle boil. Fry the rumps till of a light brown; and when dished up, lay them round on the rice, so that the small ends may meet in the middle: lay a kidney between every rump, and garnish with barberries and red cabbage. This is a neat corner or side dish.

### *Mutton Rumps a la-braise.*

Boil six mutton rumps for fifteen minutes in water; take them out, cut them in two, and put them into a stewpan, with half a pint of good gravy, a gill of white wine, an onion stuck with cloves, and a little salt and Cayenne pepper; cover them close, and stew them till tender. Take them and the onion out, and thicken the gravy with a little butter rolled in flour, a spoonful of browning, and the juice of half a lemon; boil it up till smooth, but not too thick: put in the rumps, give them a shake or two, and dish them up hot. Garnish with horse-radish and beet-root. For variety, the rumps may be left whole, and lard six kidneys on one side, and do them the same as the rumps, but do not boil them; put the rumps in the middle of the dish, and kidneys round them, with the sauce over all.

### *Mutton Chops in Disguise.*

Rub them over with pepper, salt, nutmeg, and a little parsley. Roll each in half a sheet of white paper, well buttered withinside, and close the two ends. Boil some hog's-lard, or beef-dripping, in a stewpan, and put the steaks into it. Fry them of a

fine brown, then take them out, and let the fat thoroughly drain from them. Lay them in the dish, and serve them up with good gravy in a sauce-boat. Garnish with horse-radish and fried parsley.

*A Shoulder of Mutton called Hen and Chickens.*

Half roast a shoulder, take it up, and cut off the blade at the first joint, and both the flaps, to make the blade round; score the blade in diamonds, throw a little pepper and salt over it, and set it in a tin oven to broil. Cut the flaps and meat off the shank in thin slices, and put the gravy that came out of the mutton into a stewpan, with a little good gravy, two spoonfuls of walnut catsup, one of browning, a little Cayenne pepper, and one or two eschalots. When the meat is tender, thicken it with flour and butter, put it into the dish with the gravy, and lay the blade on the top. Garnish with green pickles, and serve it.

*Oxford John.*

Cut collops from a leg of mutton as thin as you can, and take out all the fat and sinews. Season them with salt, pepper, and mace, and strew over a little shred parsley, thyme, and two or three eschalots. Put a large lump of butter into a stewpan, and when it is hot, put in the collops. Stir them with a wooden spoon till they are three parts done, and then add half a pint of gravy, a little lemon-juice, and thicken it with flour and butter. Let them simmer four or five minutes, and they will be done. Put them into a dish with the gravy, and throw fried pieces of bread, cut in dice, over and round them. Garnish with pickles, and serve them.

*Lamb's Head minced.*

Chop the head in halves, and blanch it with the liver, heart, and lights. Then chop the heart, &c.

and add to them a little parsley chopped very fine, a small quantity of shredded lemon-peel, and some cullis; stew it gently till done, and season it. Wash the head over with yolk of egg, season it with pepper and salt, strew fine bread crumbs over, and bake it gently till very tender. When it is to be served up, colour it with a salamander. Clean the brains in warm water, wipe them dry, dip them in yolks of eggs and bread-crumbs, and fry them in boiling lard. Put the mince under the head, and the fried brains round it, with rashers of bacon.

*A Quarter of Lamb forced.*

Cut a long slit on the back side of a large leg of lamb, and take out the meat; but do not deface the other side. Chop the meat small with marrow, half a pound of beef suet, some oysters, an anchovy washed, an onion, some sweet herbs, a little lemon-peel, and some beaten mace and nutmeg. Beat all together in a mortar, stuff the leg in the shape it was before, sew it up, and rub it all over with the yolks of eggs beaten; spit it, flour it well, lay it to the fire, and baste it with butter for an hour. In the mean time, cut the loin into steaks, season them with pepper, salt, and nutmeg, lemon-peel cut fine, and a few herbs. Fry them in fresh butter of a fine brown, then pour out all the butter, put in a quarter of a pint of white wine, and add half a pint of strong gravy, wherein good spice has been boiled, a quarter of a pint of oysters, with the liquor, some mushrooms, and a spoonful of the pickle, a piece of butter rolled in flour, and the yolk of an egg beat fine; stir these together till thick, lay the leg of lamb in the dish, and the loin round it, pour the sauce over them, garnish with lemon, and serve it.

*Shoulder of Lamb en Epigram.*

Roast a shoulder of lamb till three parts done, and let it stand till cold; take the blade bone out



with the meat, leaving only the skin whole, in the form of a fan. Cut the meat into slips, add to it parsley, thyme, eschalots, and mushrooms chopped fine, some good seasoned cullis, and a little lemon-pickle; stew it gently a quarter of an hour; let the fan of the shoulder and the blade bone be broiled, and served over the stew.

### *Lamb's Bits.*

Skin the stones and split them: lay them on a dry cloth with the sweetbreads and the liver, and dredge them well with flour. Fry them till they are of a light brown, lay them in a sieve to drain. Fry a good quantity of parsley, lay the bits on the dish, the parsley in lumps over them, pour round them melted butter, and serve them.

### *Lamb Chops en Caserole*

Cut a loin of lamb in chops, put yolks of eggs on both sides; strew bread crumbs over, with a little cloves, mace, pepper, and salt, mixed; fry them of a light brown, and put them close round on a dish; leave a space in the middle, in which put a sauce made of sweet herbs and parsley chopped fine, and stewed in a little thick gravy. Garnish with fried parsley, and serve it.

### *Barbacued Pig.*

Prepare a pig of ten weeks old as for roasting, chop two anchovies, six sage-leaves, and the liver of the pig, very small; beat them in a mortar to a paste, with the crumb of half a penny loaf, four ounces of butter, half a tea-spoonful of Cayenne pepper, and half a pint of red wine. Put it in the pig's belly, and sew it up. Lay the pig down a good distance from a brisk fire, singe it well, put into the dripping-pan three bottles of red wine, and baste it well with this all the time it is roasting. When half done put under the pig two penny loaves, and if the wine is too much reduced, add more.



When the pig is nearly done, take the loaves and sauce away, and put to the sauce an anchovy chopped small, a bundle of sweet herbs, and half a lemon: boil it a few minutes, draw the pig, put a small lemon or apple in the pig's mouth, and a leaf on each side. Strain the sauce, and pour it on boiling hot. Garnish with barberries and sliced lemon, and send it up whole.

*A Pig au Pere Duillet.*

Cut off the head, divide the body into quarters; lard them with bacon, season them well with salt, pepper, nutmeg, cloves, and mace. Put a layer of fat bacon at the bottom of a kettle, lay the head in the middle, and the quarters round. Put in a bay-leaf, an onion shred, a lemon, with some carrots, parsley, and the liver, and cover it again with bacon; stew it for an hour in a quart of broth, and take it up. Put the pig into a stewpan, pour in a bottle of white wine, cover it close, and stew it gently for an hour. In the mean time take the first gravy it was stewed in, skim off the fat, and strain it. Then take a sweetbread cut into five or six slices, some truffles, morels, and mushrooms, and stew all together till done. Thicken it with the yolks of two eggs, or a piece of butter rolled in flour; and when the pig is done, take it out, and lay it in the dish. Put the wine it was stewed in to the sauce, pour it all over the pig, and garnish with lemon. If to be served cold, let it stand till it is so, then drain it well, and wipe it, that it may look white, and lay it in a dish, with the head in the middle, and the quarters round it. Throw some green parsley over all. Either of the quarters will make a pretty dish by itself.

*A Haggess.*

Blanch and chop the heart and lights of a sheep, add a pound of beef suet chopped fine, the crumb of a French roll soaked in cream, a little beaten cinnamon, cloves, and nutmeg, half a pint of sweet

wine, a pound of raisins stoned and chopped, a sufficient quantity of flour to make it of a proper consistence, a little salt, the yolks of three eggs, and some sheep chitterlings well cleaned and cut into slips. Mix all together, and have ready a sheep's bag, nicely cleaned, in which put the mixture: then tie it tight, and boil it three hours.

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### POULTRY, &c.

#### *Turkey a-la-daub.*

Carefully bone the turkey, not to spoil its look; chop oysters very fine, and mix them with some crumbs of bread, pepper, salt, eschalots, and very little thyme, parsley, and butter. Fill the turkey with this, sew it up, tie it in a cloth, and boil it white, but not too much. Serve it with good oyster sauce. Or, make a rich gravy of the bones, with a piece of veal, mutton, and bacon; season with salt, pepper, eschalots, and a little mace. Strain it through a sieve; and having half boiled the turkey, stew it in this gravy for half an hour. Skim the gravy, thicken it with a few mushrooms stewed white, or stewed palates, forcemeat balls, sweet-breads, or fried oysters and pieces of lemon; a few morels and truffles may be added. Dish the bird in it, with the breast upwards, and serve it.

#### *Turkey hashed.*

Take off the legs, cut the thighs in two pieces, cut off the pinions and breast in pretty large pieces, and take off the skin, boil it in a stewpan with a pint of gravy, a tea-spoonful of lemon pickle, a slice of the end of a lemon, and a little beaten mace, for six or seven minutes, then put it on the dish; thicken the gravy with flour and butter, mix the yolks of two eggs, with a spoonful of thick cream,

put in the gravy, shake it over the fire till hot, but do not let it boil; strain it and pour it over the turkey. Lay sippets round, and garnish with lemon or parsley, and serve it.

### *Turkey in a Hurry.*

Truss a turkey with the legs inward, flatten it as much as you can, put it into a stewpan, with melted lard, chopped parsley, eschalots, mushrooms, and a little garlic; give it a few turns on the fire, and add the juice of half a lemon to keep it white. Then put it into another stewpan, with slices of veal, one slice of ham and melted lard, and every thing as used before; add whole pepper and salt; cover it over with slices of lard, and set it half an hour over a slow fire; add a glass of white wine and a little broth, and finish the braizing; skim and sift the sauce; add a little cullis to make it rich, and reduce it to a good consistence. Dish the turkey, and pour the sauce over. Garnish with lemon, and serve it.

### *Turkey with Ragout.*

Stuff it in the plain way and boil it, and when served up, put over it the following sauce: Take slices of throat sweetbreads blanched, white button mushrooms stewed, artichoke bottoms boiled till half done and cut in halves, cocks' combs boiled till done, a few egg balls scalded: add a good *benhamelle*, or half a pint of good veal stock instead of it, and stew the whole gently ten minutes. Add a leason of three eggs and cream, simmer them together five minutes more, season with salt, lemon juice, and Cayenne pepper.

### *Pulled Turkey or Chicken.*

Boil the bird till three parts done, and let it stand till cold; then take off the skin, cut the white



meat into slips, put them into a stewpan, add a little cream, a very small quantity of grated lemon-peel and pounded mace, Cayenne, salt, one eschalot chopped, a little lemon-juice, and a spoonful of consommé; thicken it with a little flour and water, simmer it over a fire ten minutes; at the same time score the legs and rump, season them with pepper and salt, broil them of a good colour, and serve them up over the pulled chicken.

#### *Another Way.*

The fowl being cut, as above, add to it some benchamelle; or, instead of thickening with flour and water, as in the above receipt, add, five minutes before it is to be served up, a leason of two eggs.

#### *Pullet a la Memorancy.*

Bone it, leaving the legs and wings on; season the inside with pepper, salt, and beaten spice. Sew up in it a light forcemeat, truss it as for roasting, set it with hot water, lard it neat, and roast it gently with a veal caul over. When done, take off the caul, glaze the larding, and serve it either with white ragooed sweetbreads round it, or with strong cullis, or plain benshamelle.

#### *Chickens with Lemon Sauce.*

Boil two chickens as white as possible, or braise them with bards of bacon over them; when done wipe them dry, pour lemon sauce over, and serve them.

#### *Fowls a-la-Braze.*

Truss the fowl as for boiling, with the legs in the body; lay over it fat bacon cut in thin slices, wrap it round in beet-leaves, then in a caul of veal,



and stew it till tender in a large saucepan with three pints of water, a glass of Madeira wine, a bunch of sweet herbs, two or three blades of mace, and half a lemon; take it up, and skim off the fat; thicken the gravy with flour and butter, strain it through a hair sieve, put to it a pint of oysters and a tea-cup full of thick cream; shake the pan over the fire, and when simmered for a short time, dish the fowl with the bacon, beet-leaves, and caul on; pour the sauce over. Garnish with barberries and red beet-root, and serve it hot,

#### *Fowls forced.*

Cut a large fowl down the back, take the skin off whole; cut the flesh from the bones, and chop it with half a pint of oysters and an ounce of beef marrow, seasoned with pepper and salt. Mix it with cream; lay the meat on the bones, draw the skin over, and sew up the back. Lay large thin slices of bacon on the breast of the fowl, tie them on with packthread, in diamonds, and roast it an hour, by a moderate fire. Pour a good brown gravy sauce into the dish, take the bacon off, and lay in the fowl. Garnish with pickles, mushrooms, or oysters; and serve it hot.

#### *Fowls marinated.*

Raise the skin from the breast bone of a large fowl with your finger; take a veal sweetbread a few oysters, mushrooms, an anchovy, some pepper, nutmeg, lemon-peel, and a little thyme; chop them small, and mix them with the yolk of an egg: stuff this in between the skin and the flesh, but mind do not break the skin; put oysters in the body of the fowl, paper the breast, and roast it. Make good gravy, and garnish with lemon. A few mushrooms may be added to the sauce.

*Chickens chiring*

Flatten the breast-bones with a mace, do not break the skin. Strew flour over them of a fine light brown, then fry them from the pan, but leave the chickens in a pound of gravy beef, and the same or veal, thin slices, over the chickens, with a little mace, two or three cloves, whole pepper, an onion, a small bunch of sweet herbs, and a piece of carrot. Pour in a quart of boiling water, cover it close, and stew it a quarter of an hour. Take out the chickens, and keep them hot: boil the gravy till it is rich and good; then strain it off, and put it into the pan again, with two spoonfuls of red wine, and a few mushrooms. Put in the chickens to heat, take them up, lay them on the dish, pour sauce over them, garnish with lemon, and a few slices of cold broiled ham, and serve them.

*Chickens a-la-Braze.*

Lard a couple of fine chickens, season them with pepper, salt, and mace; put a layer of veal in a deep stewpan, with a slice or two of bacon, an onion cut in pieces, a piece of carrot, and a layer of beef; then put in the chickens, breasts downwards, and a bundle of sweet herbs; on them a layer of beef, and a quart of broth or water: cover it close, and stew it gently an hour. In the mean time, cut two veal sweetbreads small, and stew them in a saucepan, with a very little broth or water, a few cock's combs, truffles, and morels cut small, with an ox palate. When the chickens are done, take them up, and keep them hot; then strain the liquor they were stewed in, skim off the fat, and pour it into the sweetbreads; add a glass of red wine, a spoonful of catsup, and a few mushrooms; boil all together with a few artichoke bottoms, cut in four, and asparagus tops. If the

sauce is not thick enough, put in a piece of butter rolled in flour; and when done, lay the chickens on the dish, pour the ragout over, garnish with lemon, and serve it.

### *Chickens in savory Jelly.*

Roast two chickens. Boil some calf's feet to a strong jelly; take out the feet, and skim off the fat; beat up the whites of three eggs, mix them with half a pint of white wine vinegar, the juice of three lemons, a blade or two of mace, a few pepper-corns, and a little salt. Put them to the jelly, and when boiled five or six minutes, strain it several times through a jelly-bag till clear. Put a little in the bottom of a bowl large enough to hold the chickens, and when cold and set, lay them in with their breasts down. Fill the bowl quite full with the rest of the jelly, which must be kept from setting, so that when poured into the bowl it will not break. Let it stand all night; the next day put the basin into warm water near to the top. When it is loose in the basin, lay the dish over it, turn it out whole, and serve it.

### *Small Birds in savory Jelly.*

Put a piece of butter into the bellies of eight small birds, with their heads and feet on, and sew up their vents. Put them in a jug, cover it close with a cloth, and set them in a kettle of boiling water till done. Drain them, and make the jelly as before, and put a little into a basin. When set, lay in three birds with their breasts down, and cover them with the jelly. When this is set, put in the other five, with their heads in the middle, and proceed in the same manner as before directed for chickens.

### *Chickens and Tongues.*

Boil six small chickens white; take six hog's

tongues boiled and peeled, a cauliflower boiled whole in milk and water, and a good deal of spinach boiled green. Lay the cauliflower in the middle, the chickens close all round, the tongues round them with the roots outwards, and the spinach in small heaps between the tongues. Garnish with pieces of bacon toasted, and lay a piece on each of the tongues. For a large company this is a good dish.

### *Currie.*

Cut two young chickens in pieces, and blanch and drain them dry; put them into a stewpan with two table-spoonfuls of currie powder and a gill of veal stock, and stew them gently till half done. Slice three middling sized onions, and put them to boil in a stewpan with a table-spoonful of currie powder, a quart of veal stock, two ounces of Jordan almonds blanchd and pounded fine, till the onions are tender; then rub it through a tannis sieve to the chicken, and season with Cayenne pepper, salt, and lemon or tamarind-juice. When the chickens are three parts done, pour the liquor into another stewpan, add three ounces of fresh butter, a very little flour and water, and reduce it to three gills. Strain it through a tannis sieve to the chickens, and let them simmer till tender.

### *Rice to be eaten with Currie.*

Pick and wash clean one pound of rice, and put it in some boiling water, simmer it till three parts done, and strain and wash it in several waters till free from slime. Drain it in a large hair sieve, and when quite dry put it into a stewpan with some paper and the cover over it, and bake it moderately one hour and a half.



*Pullets a la Sainte Menchout.*

Truss the legs in the body, slit them down the back, and spread them open on a table, take out the thigh bones, and beat them with a rolling-pin. Season them with pepper, salt, nutmeg, and sweet herbs. Cut a pound and a half of veal into thin slices, cover it close in a stewpan, and set it over a slow fire; when it begins to stick to the pan, stir in some flour, shake it about till a little brown, and stir in some whole pepper, an onion, and a slice of bacon or ham, and pour in as much broth as will stew the fowls. Then lay in the fowls, cover them close, and when stewed half an hour, take them out, brown them on a gridiron on the inside, and then lay them before the fire to do on the outside: strew over them the yolk of an egg, and some crumbs of bread, and baste them with a little butter. When of a fine brown, boil the gravy till there is about enough for sauce; strain it, and put into it a few mushrooms, with a small piece of butter rolled in flour. Lay the pullets in the dish, pour the sauce over, garnish with lemon, and serve them hot.

*Puffs with Chicken, &c.*

Chop a breast of fowl, lean ham, and half an anchovy, then add a small quantity of parsley, lemon-peel, and eschalots cut very fine, with a little Cayenne and pounded mace. Put them into a stewpan with a ragout spoonful of benshamelle, set them over a fire for five minutes; put the mixture on a plate, and when cold roll out some puff paste thin, cut it into square pieces, put some of the mixture on them, fold the paste, run a jagger iron round to make them in the form of a puff, fry them in boiling lard, and serve them up with fried parsley under.

*Ducks a-la-Braze.*

Dress and singe the ducks, lard them through with bacon rolled in shred parsley, thyme, onions, beaten mace, cloves, pepper, and salt. Put in the bottom of a stewpan a few slices of fat bacon, the same of ham or gammon of bacon, and two or three slices of veal or beef: lay the ducks in with the breasts down, and cover them with slices in the same way; cut a carrot or two, a turnip, one onion, a head of celery, a blade of mace, four or five cloves, and a little whole pepper. Cover them close, and let them simmer over a gentle fire till the breasts are of a light brown; then put in some broth or water, cover them quite close; stew them gently two or three hours till done. Chop some parsley very fine, an onion or eschalot, two anchovies, and a few gherkins or capers; put them into a stewpan with part of the liquor from the ducks, a little browning, and the juice of half a lemon; boil it up, cut the ends of the bacon even with the breasts of the ducks, lay them on the dish, pour the sauce over, and serve them hot.

*Ducks a-la-Mode.*

Cut a couple of ducks into quarters, and fry them in butter till of a light brown. Then pour out all the fat, dust a little flour over them, and put in half a pint of good gravy, a quarter of a pint of red wine, an anchovy, two eschalots, and a bundle of sweet herbs: cover and stew them a quarter of an hour. Take out the herbs, skim off the fat, and thicken the sauce with butter rolled in flour. Put the ducks on the dish, pour the sauce over, garnish with lemon or barberries, and serve them as hot as possible.

*Ducks a-la-Francoise.*

Put two dozens of roasted chesnuts peeled into a pint of rich gravy, with a few leaves of thyme, two

small onions, a little whole pepper, and a bit of ginger. Lard a tame duck, and half roast it, put it into the gravy, stew it ten minutes, and add a quarter of a pint of red wine. When done, take it out, boil up the gravy to a proper thickness, skim it clean from fat, lay the duck in the dish, pour the sauce over, garnish with lemon, and serve it.

### *Wings and Legs of Fowls with Colours.*

Cut the legs from a good-sized fowl and the wings as large as possible, leaving no breast bone; fill the cavities with light forcemeat, sew them up neat, blanch them, drain them dry, wash the tops with raw white of egg, and lay a small quantity of forcemeat on it, and work a sprig with slips of lean ham and white and yellow omlets of eggs. Then put them into a stewpan with a little stock, cover the pan close, and stew them gently till done and the liquor nearly reduced. When they are to be served up, put under them a cullis boiled almost to a glaze.

They may be served up cold, or with a savory jelly round them instead of cullis, for an ornamental supper.

### *Wings and Legs larded and glazed.*

Cut the wings and legs, and force them as before directed; lard them very neatly, blanch them, and stew them with a little stock. When they are to be served up, glaze the larding, and put under them a strong cullis, or sorrel sauce, or benshamelle.

They may be done likewise in the above manner, and served up cold for a ball supper.

### *A Goose a-la-Mode.*

Skin and bone\* it nicely, and take off the fat.

\* The best method of boning poultry, is, to begin at the breast, and take out all the bones without cutting the back.

Boil and peel a dried tongue. Treat a fowl in the same way as the goose; season it with pepper, salt, and beaten mace, and roll it round the tongue. Season the goose in the same manner, and lay both tongue and fowl on the goose, with some slices of ham between them. It will be an improvement if some beef marrow is rolled between the tongue and the fowl, and between the fowl and the goose, as they will eat more rich and mellow. Put it into a little pot that will just hold it, with two quarts of beef gravy, the bones of the goose and fowl, a bundle of sweet herbs, and an onion. Cover it close, and stew it an hour very slowly. Take up the goose, and skim off all the fat; strain it, and put in a glass of red wine, two spoonfuls of catsup, a veal sweetbread cut small, some truffles, mushrooms, and morels, a piece of butter rolled in flour, and, if necessary, some pepper and salt. Stew the goose again half an hour longer; then take it up, pour the ragout over, garnish with lemon, and serve it.

*A Goose marinaded.*

Take ten or twelve sage-leaves, two large onions, and two or three large sharp apples; chop them fine, and mix them with the crumb of a penny loaf, four ounces of beef marrow, a glass of red wine, half a nutmeg grated, pepper, salt, and a little lemon-peel shred small, add the yolks of four eggs. Having boned the goose, stuff it with this, and sew it up; fry it of a light brown, then cover and stew it in a deep stewpan, with two quarts of good gravy, for two hours; take it out, put it into a dish, and keep it warm. Skim the fat off the gravy, put in it a large spoonful of lemon-pickle, one of browning, and one of red wine; an anchovy shred fine, a little beaten mace, with pepper and salt. Thicken it with flour and butter, dish the goose, strain the gravy over it, and serve it.



*Pigeons Compote.*

Truss six young pigeons for boiling. Grate half the crumb of a penny loaf, and scrape a quarter of a pound of fat bacon, which is better for the purpose than suet. Chop a little parsley and thyme, two eschalots, some lemon-peel, and a little nutmeg grated; season them with pepper and salt, and mix them up with eggs. Put this in the craws, lard them down the breast, and fry them brown. Then stew them with some good brown gravy three quarters of an hour, and thicken it with a piece of butter rolled in flour. When served up, strain the gravy over them, and lay forcemeat balls round them.

*Pigeons transmogrified.*

Season them properly with pepper and salt, take a large piece of butter, make a puff-paste, and roll each pigeon in a piece of it. Tie them in a cloth, that the paste do not break, and boil them in plenty of water for an hour and a half: then cautiously untie them that they do not break. Put a little good gravy in the dish, lay the pigeons in it, and serve them up.

*French Pumpton of Pigeons.*

Put savory forcemeat, rolled out like paste, into a butter-dish. Then a layer of very thin slices of bacon, squab pigeons, sliced sweetbread, asparagus-tops, mushrooms, cocks' combs, a palate boiled tender, and cut into pieces, and the yolks of four eggs boiled hard. Make another forcemeat, and lay it over the whole like a pie-crust. Bake it, and when done, turn it into a dish, pour in some good rich gravy, and serve it.

*Pigeons a-la-braze.*

Truss some large pigeons; lay at the bottom of a stewpan some slices of bacon, veal, and onions; season the pigeons with pepper, salt, some spice beaten fine, and sweet herbs, and put them into the stewpan, and lay upon them some more slices of veal and bacon; let them stew gently, covered close. When stewed, make a ragout with sweetbreads blanched, truffles, morels, and champignons; and put into a stewpan, with a ladle full of gravy, a little cullis, the truffles, morels, &c. Stew them all together with the pigeons. When done, put them on a dish, pour the ragout over, and serve them.

*Pigeons au Poise.*

Cut off their feet, stuff them with forcemeat in the shape of a pear; roll them in the yolk of an egg, and then in bread crumbs. Put them in a dish well buttered, but not to touch each other, and bake them. When done, lay them in a dish, pour in good gravy, thickened with the yolk of an egg, or butter rolled in flour; but not over the pigeons. Garnish with lemon.—This dish may be improved by laying one pigeon in the middle, the rest round, and stewed spinach between, with poached eggs on the spinach. Garnish with notched lemon and orange cut in quarters, and put melted butter in boats.

*Pigeons a-la-daube.*

Put a layer of bacon in a large saucepan, then a layer of veal, a layer of coarse beef, and then another layer of veal, about a pound of beef, and a pound of veal cut very thin; a piece of carrot, a bundle of sweet herbs, an onion, some black and white pepper, a blade or two of mace, and four or five cloves. Cover it close, and draw it over a slow fire till it is

brown. Then put in a quart of boiling water, and when stewed till the gravy is rich and good, strain it off, and skim off the fat. Take a pound of veal, a pound of beef suet, and beat both fine in a mortar; an equal quantity of crumbs of bread, some pepper, salt, nutmeg, beaten mace, a little lemon-peel cut small, some parsley cut small, and a little thyme. Mix them with the yolks of two eggs, fill the pigeons, and flatten the breasts: flour them, and fry them in fresh butter, a little brown. Pour the fat clean out of the pan, and put the gravy to the pigeons. Stew them, covered close, a quarter of an hour, or till done. Then dish them, and pour in the sauce. On each pigeon lay a bay-leaf, and on the leaf a slice of bacon. Garnish with notched lemon, and serve it hot.

#### *Pigeons Surtout.*

Force them, lay a slice of bacon on the breast, a slice of veal beat with the back of a knife, and seasoned with mace, pepper, and salt. Tie it on with a piece of thin packthread, and two or three small skewers. Roast them on a fine bird-spit, baste with a piece of butter; rub them with the yolk of an egg, on which strew crumbs of bread, a little nutmeg, and sweet herbs. When done, lay them in a dish, pour in good gravy, with truffles, morels, and mushrooms. Garnish with lemon, and serve them.

#### *Pigeons a-la-Soussel.*

Bone four pigeons, and stuff them with a forcemeat as for pigeons compote. Stew them with a pint of veal gravy, half an hour, gently. In the mean time make a veal forcemeat and wrap it round them. Rub it over with the yolk of an egg, and fry them of a nice brown in good dripping. Skim the gravy they were stewed in, thicken with

butter rolled in flour, the yolk of an egg, and a gill of cream beaten up. Season with pepper and salt, mix all together, and stir it one way till smooth. Strain it into the dish, and put the pigeons on. Garnish with plenty of fried parsley, and serve it hot.

### *Pigeons in a Hole.*

Take four young pigeons, stick their legs in their bellies as for boiling, and season with pepper, salt, and beaten mace. Put into the belly of each, butter the size of a walnut. Lay them in a pie-dish, pour over them a batter made of three eggs, two spoonfuls of flour, and half a pint of milk. Bake them in a moderate oven, and serve them to table in the same dish.

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Season six pigeon with beaten mace, white pepper, and salt, and truss their legs as before. Truss them up with a clove with their legs. Put them in a stew-pan, so that no steam can get out. Set it in a kettle of boiling water, and boil it an hour and a half. Take out the pigeons, put the gravy from them in a pan, add a spoonful of wine, one of catsup, a slice of lemon, half an anchovy chopped, and a bundle of sweet herbs. Boil it a little, then thicken it with a piece of butter rolled in flour; lay the pigeons in the dish, and strain the gravy over them. Garnish with parsley and red cabbage, and serve them.

### *Partridges a-la-braise.*

Truss the legs of two brace of partridges into the bodies; lard them, and season with beaten mace, pepper, and salt; lay slices of bacon at the bottom of a stew-pan, then slices of beef, then slices of veal, all cut thin, a piece of carrot, an onion cut small, a bundle of sweet herbs, and some whole pepper. Put in the birds with their breasts downwards, lay thin



slices of beef and veal over them, and some parsley shred fine. Stew them eight or ten minutes over a slow fire; then give the pan a shake, and pour in a pint of boiling water; let it stew half an hour over a little quicker fire; then take out the birds, keep them hot, pour into the pan a pint of thin gravy, boil till half a pint, strain it off, and skim the fat. Have a veal sweetbread cut small, truffles, and morels, cocks' combs, and fowl's livers stewed in a pint of good gravy half an hour, some artichoke-bottoms and asparagus-tops, both blanched in warm water, and a few mushrooms. Add the other gravy to this, and put in the partridges to heat. If not thick enough, add butter rolled in flour. When thoroughly hot, dish the partridges, pour the sauce over, and serve them.

*Pheasants a-la-braze.*

At the bottom of the stewpan put a layer of beef, a layer of veal, a little piece of bacon, a piece of carrot, an onion stuck with cloves, a blade or two of mace, a spoonful of pepper, black and white, and a bundle of sweet herbs; then put in the bird, and cover it with a layer of beef, and a layer of veal. Set it on the fire for five or six minutes, then pour in two quarts of boiling gravy, and stew it very gently an hour and a half, with a veal sweetbread; take up the pheasant, and keep it hot; let the gravy boil to about a pint, strain it off, and put it in again. Put in the sweetbread, some truffles, morels, livers of fowls, artichoke-bottoms, and asparagus-tops. Simmer these five or six minutes, then add two spoonfuls of catsup, two of red wine, a spoonful of browning and a little piece of butter rolled in flour. Shake all together, then put in the pheasant, with a few mushrooms, and stew them five or six minutes more. Then take up the pheasant, pour the ragout over it, lay forcemeat-balls round, garnish with lemon, and serve it hot.

*Snipes, or Woodcocks, in Surtout.*

Mix forcemeat made of veal, with as much beef-suet chopped, and beat in a mortar, with an equal quantity of crumbs of bread; add a little beaten mace, pepper and salt, some parsley, a few sweet-herbs, and the yolk of an egg. Lay some of this meat round the dish, then put in the snipes, being first drawn and half-roasted. Take care of the trail, chop it, and scatter it all over the dish. Have good gravy, some truffles and morels, a few mushrooms, a sweetbread cut in pieces, and artichoke-bottoms cut small; stew these together, and beat up the yolk of two or three eggs, with a spoonful or two of white wine; when thick, take it off, cool it, and pour it into the surtout. Put in a few hard yolks here and there, season with beaten mace, pepper, and salt; cover it with the forcemeat all over, rub on the yolks of eggs to colour it, send it to the oven, and half an hour will do it sufficiently.

*Snipes with Purslain Leaves.*

Draw them and make a forcemeat for the inside, but preserve the ropes for your sauce; roast them gently on a lark-spit, covered with bacon and paper, and take some prime thick leaves of purslain, blanch them well in water, put them into a ladle full of cullis and gravy, a bit of eschalot, pepper, salt, nutmeg, and parsley, and stew all for half an hour gently. Have the ropes ready blanched, and put them in. Dish up the birds upon thin slices of fried bread, squeeze the juice of an orange into the sauce, and serve them hot.

*Larks a-la-Francoise.*

Take the entrails out, wash and wipe them dry, put them on a lark spit, with small thin slices of

fat bacon, and a piece of a vine or green sage leaf between each, if approved of; while roasting, put over them crumbs of bread, or roast them plain. When done, serve them up with fried bread-crumbs round them, and melted butter in a sauce-boat.

*Florendine Hares.*

Hang a full grown hare four or five days before you case it. Leave on the ears, but take out all the bones, except those of the head: take the crumb of a penny loaf, the liver shred fine, half a pound of fat bacon scraped, a glass of red wine, an anchovy, two eggs, a little winter savory, some sweet marjoram, thyme, and a little pepper, salt, and nutmeg. Put this into the belly, roll it up to the head, and fasten it with packthread, as you would a collar of veal. Boil it in a cloth, an hour and a half, in a saucepan covered, with two quarts of water. When the liquor is reduced to a quart, put in a pint of red wine, a spoonful of lemon-pickle, one of catsup, and the same of browning. Stew it till reduced to a pint, and thicken it with butter rolled in flour; lay round the hare a few morels and four slices of forcemeat boiled in a caul of leg of veal. When dished, draw the jaw bones, and stick them in the sockets of the eyes. Make the ears lie back on the roll, and stick a sprig of myrtle or parsley in the mouth. Strain the sauce over, and garnish with barberries and parsley, and serve it as hot as possible.

*A Harricot, by way of Soup.*

Cut a large neck of mutton into two parts, and put the crag part into a stewpan, with four large turnips and carrots, into a gallon of water. Boil it gently over a slow fire till all the goodness be out of the meat, but not boiled to pieces. Then bruise the turnips and two of the carrots fine into the soup, to thicken it. Cut and fry six onions in butter, put

them to the soup, and stew it slowly till the chops are very tender. Cut the other two carrots into what shape you please, and put them in just before you take it off the fire ; season with pepper and salt, and serve it up in a soup-dish as hot as possible.

*Rabbits en Gallentine for a Dish.*

Bone two rabbits, lay them flat, put a little light forcemeat upon them, and slips of lean ham, breast of fowl, and omlets of eggs white and yellow, the same as for garnishing. Roll the rabbits tight, and sew them up, lard the top part with slips of fat bacon very neat, and blanch and braise them. Glaze the larding, and put good cullis under them, and serve them hot.

*Rabbits surprised.*

Skewer two young rabbits, and put puddings into them as for roasted rabbits. Roast them, and take off the meat clean from the bones, which leave whole. Chop the meat very fine, with a little shred parsley, some lemon-peel, an ounce of beef marrow, a spoonful of cream, and a little salt. Beat up the yolks of two eggs boiled hard, and a small piece of butter, in a marble mortar ; mix all together, and put it into a stewpan. Stew it five minutes, lay it on the rabbits where the meat is off, and put it down close and even with your hand, to make them appear whole ; then with a salamander brown them all over. Pour a good brown gravy, made as thick as cream, into the dish, and stick a bunch of myrtle in their mouths. Serve them up to table, with their livers boiled and frothed.

*Rabbits en Casserole.*

Cut them in quarters, and lard them or not, as you please ; shake flour over them, and fry them in



lard or butter. Put them into an earthen pipkin, with a quart of good broth, a glass of white wine, a little pepper and salt, a bunch of sweet herbs, and butter rolled in flour. Cover them close, and stew them half an hour; dish them, and pour the sauce over. Garnish with Seville oranges cut in thin slices and notched, and serve them.

*Cutlets a la Maintenon.*

Cut a neck of mutton in chops, with a bone in each; take the fat off the bone, and scrape it clean. Chop some fine crumbs of bread, parsley, marjoram, thyme, and winter savory, grate nutmeg in it, and season with pepper and salt. Mix these all together, melt a little butter in a stewpan, and dip the chops in the butter. Roll them in the herbs, and put them in half sheets of buttered paper. Leave the end of the bone bare, and broil them on a clear fire twenty minutes. Send them up in the paper, with the following sauce in a boat: chop four eschalots fine, then put them in half a gill of gravy, a little pepper and salt, and a spoonful of vinegar, and boil them for a minute.

*Ham braised.*

Take a mellow smoked ham perfectly clean; then well trim and put it into a braising pan; after which, add to it four quarts of water, a bottle of Madeira wine, and a few bay-leaves. Cover the pan close, and simmer the ham over a moderate fire till very tender. Then wipe it quite dry, take off the rind, glaze the top part, and serve it up on a large dish with stewed spinach on one side, and mashed turnips on the other.

N. B. Hams may be plain boiled and served up in the same manner.

*Smelts in savory Jelly.*

Gut and wash, and season them with mace and salt, and lay them in a pot with butter over them. Tie them down with paper, and bake them half an hour. Take them out, and when a little cool; lay them separately on a board to drain. When quite cold, lay them in a deep plate in what form you please, pour cold jelly over them, and they will look like living fish.

*Marinate Soles.*

Boil them in salt and water, bone and drain them, and lay them on a dish with their bellies upwards. Boil some spinach, and pound it in a mortar; then boil four eggs hard, chop the yolks and whites separate, and lay green, white and yellow, among the soles, and serve them up with melted butter in a boat.

*Maccaroni.*

Boil a quarter of a pound of ribband maccaroni in beef stock till nearly done: strain it, and add a gill of cream, two oz. of fresh butter, a table-spoonful of essence of ham, three oz. of grated Parmesan cheese; Cayenne pepper, and salt; mix them over a fire five minutes, then put it on a dish; strew grated Parmesan over, smooth it, colour it with a very hot salamander, and serve it.

*Oyster Loaves.*

Make a hole in the top of some little round loaves, and take out all the crumb. Put some oysters into a stewpan, with the oyster liquor, and the crumbs that were taken out of the loaves, and a large piece of butter, stew them together five or six minutes, then put in a spoonful of good cream, and fill the loaves. Lay

a bit of crust carefully on the top of each, and put them in the oven to crisp.

### *Mushroom Loaves.*

Wash some small buttons, as for pickling. Boil them a few minutes in a little water, and put to them two large spoonfuls of cream, with a bit of butter rolled in flour, and a little salt and pepper. Boil these up, then fill the loaves, and do them in the same manner as directed in the preceding article.

### *Eggs a la Trip.*

Boil the eggs gently five minutes, peel, wash, and cut them in halves, put them into a stewpan, add a little warm benshamelle, and a little parsley chopped very fine. Simmer them a few minutes, and serve them plain, or with fried oysters round.

### *Omlet of eggs.*

Break ten eggs, and mix them well together with a little parsley, an eschalot chopped fine, an anchovy picked and rubbed through a hair sieve, a small quantity of grated ham, and a little pepper; have an iron fryingpan prepared over a fire with a bit of butter burnt in it for some time, that the eggs may not adhere when turned out; wipe the pan very clean and dry, heat in it two ounces of fresh butter, and then put in the mixture of eggs; stir it with a wooden spoon till it begins to thicken, mould it to one side of the pan, let it remain one minute to brown, put a stewpan cover on, turn it over into a dish, and if approved (which will be an excellent addition) pour round it a little strong cullis, and serve it as hot as possible.

There may be also added a small quantity of boiled tops of asparagus or celery, some fowl, or oysters, or other ingredients, pounded and rubbed through a sieve, with a table-spoonful of cream,

and one of catsup. Put this pulp to the eggs, beat them well together, and fry them as before. Or instead of being fried, it may be put over a fire, and stirred till it begins to thicken; and then put on a toast and serve up hot. Colour with a hot salamander, with a little cullis, benshamelle, or green truffle sauce under.

### *A Sweet Omlet of Eggs.*

Mix well together ten eggs, half a gill of cream, a quarter of a pound of oiled fresh butter, and a little syrup of nutmeg; sweeten it with loaf sugar, put the mixture into a prepared fryingpan as for a savory omlet, fry it in the same manner, and serve it up with a little sifted sugar over it.

### *Eggs and Brocoli.*

Boil brocoli tender, but save a large bunch, and six or eight little thick sprigs. Toast bread large enough for the dish or butter plate. Take six eggs or more, beat them well, and put them into a saucepan, with a good piece of butter and a little salt; keep beating them over the fire with a spoon till thick enough, and then pour them on the toast. Set the large bunch of brocoli in the middle, and the other piece round. Garnish the dish with sprigs of brocoli, and serve it hot.

### *Spinach and Eggs.*

Put clean well picked spinach into a saucepan with a little salt; cover it close, and shake the pan often. When just tender, and whilst green, drain it into a sieve, and lay it in the dish. Have a stewpan of water boiling, and break as many eggs into cups as you would poach. Put in the eggs, take them out with an egg-slice; lay them on the spinach, garnish with orange cut in quarters, and serve them up with melted butter in a cup.



*Eggs with Sorrel or Endive.*

Cut a slice of bread round a loaf, cover three parts of the inside of a dish; fry it in boiling lard till of a light colour, drain it dry, and lay it in a warm place; wash and chop sorrel, squeeze and put it into a stewpan with fresh butter, Cayenne pepper, and a table-spoonful of essence of ham; simmer it till done, thicken it with flour and water, boil it five minutes, butter the toast, poach the eggs, and drain them; then lay them over the bread, put the sorrel sauce round, and serve them as hot as possible.

*Buttered Eggs.*

Break twelve eggs into a stewpan, add a little parsley chopped fine, an anchovy picked and rubbed through a hair sieve, two table-spoonfuls of consommé or essence of ham, a quarter of a pound of fresh butter made just warm, and a small quantity of Cayenne pepper. Beat all together, set them over a fire, and keep stirring with a wooden spoon till of a good thickness, to prevent their burning: lay them on a toast in a deep dish and serve them hot.

*Fried Eggs, &c.*

Broil slices of ham or rashers of bacon, drain, and put them in a deep plate. Have ready a little boiling lard in a stewpan, break the eggs into it, and when set, turn and fry them not more than two minutes. Take them out with a skimmer, drain them, and serve them up very hot over the bacon or ham. Put a strong cullis, with a little mustard and vinegar (but no salt) in it, under them.

## CHAP. XIII.

## SAUCES, GRAVIES, &amp;c. &amp;c.

*Beef Gravy.*

Cut a piece of the chuck, or neck, into small pieces; strew some flour over it, mix it well with the meat, and put it into the saucepan, with as much water as will cover it, an onion, a little allspice, a little pepper, and some salt. Cover it close, and when it boils skim it, then throw in a hard crust of bread, or some raspings, and stew it till the gravy is rich and good; strain it off, and pour it into the sauce-boat.

*A very rich Gravy, which will serve for many Uses.*

Cut a piece of lean beef, a piece of veal, and a piece of mutton, into small pieces: then take a large saucepan, lay the beef at the bottom, then the mutton, then a small piece of bacon, a slice or two of carrot, some mace, cloves, whole black and white pepper, a large onion cut in slices, a bundle of sweet herbs, and then lay on the veal. Cover it close, and set it over a slow fire for six or seven minutes, and shake the saucepan often. Dust some flour into it, and pour in boiling water till the meat is more than covered. Let it stew till it is rich and good: Season it to the taste with salt, and strain it off.

*Brown Gravy.*

Melt butter, the size of an egg, in a saucepan, shake in a little flour, and brown it by degrees, stir in the following ingredients: half a pint of water.

and half a pint of ale or small beer which is not bitter ; an onion, a piece of lemon-peel cut small, three cloves, a blade of mace, whole pepper, a spoonful of mushroom pickle, a spoonful of catsup, and an anchovy. Boil the whole together a quarter of an hour, and strain it. It is an excellent sauce for various dishes.

*Gravy for roast Meat, Steaks, and Poultry.*

Take slices of chuck beef, veal, and lean ham ; pare onions, turnips, a carrot, and cut them with celery, add a bunch of parsley and thyme, a few whole pepper, and a little mace. Sweat all down over a moderate fire, till the liquor is of a light brown colour, but do not let it burn. Discharge it with water or beef stock, season to the palate with salt, and if required add a little liquid of colour. Simmer it till the meat is perfectly done, skim it free from fat, and strain it through a tamis cloth.

*Sauces for a Hare.*

Put a pint of cream, and half a pound of fresh butter into a saucepan, and keep stirring them with a spoon till the butter be melted, and the sauce thick. Take up the hare, and pour the sauce into the dish. Or make good gravy, thickened with a little piece of butter rolled in flour, and pour it into the dish. You may omit the butter, and have some current-jelly warmed in a cup ; or red wine and sugar boiled to a syrup, in this manner ; take half a pint of red wine, and a quarter of a pound of sugar, and set it over a slow fire for about a quarter of an hour to simmer.

*A Family Cullis.*

Stir a piece of butter rolled in flour in a stewpan till the flour is of a fine yellow, then put in some thin broth, a little gravy, a glass of white wine, a bundle of parsley, thyme, laurel and sweet basil, two

cloves, a little nutmeg or mace, a few mushrooms, and pepper and salt. Stew it an hour over a slow fire, skim all the fat clean off, and strain it through a lawn sieve.

### *A Cullis for Fish.*

Broil a jack or pike, then take off the skin, and separate the flesh from the bones. Boil six eggs hard, take out the yolks; blanch a few almonds, beat them to a paste in a mortar, and then add the yolks of the eggs: mix these well with butter, put in the fish, and pound all together. Take half a dozen onions, and cut them into slices, two parsnips, and three carrots. Set on a stewpan, with a piece of butter to brown, and when it boils put in the roots; turn them till brown, and pour in a little broth to moisten them. When : boiled a few minutes, strain it into another saucepan. Put in a whole leek, some parsley, sweet basil, half a dozen cloves, some mushrooms and truffles, and a few crumbs of bread. When it has stewed gently a quarter of an hour, put in the fish, &c. from the mortar. Let the whole stew some time longer, but not boil. When sufficiently done strain it through a hair sieve. This is an excellent sauce to thicken most made dishes.

### *A Cullis of Roots.*

Cut carrots, parsnips, parsley-roots, and onions in slices, put them in a stewpan over the fire, and shake them round. Pound them in a mortar with two dozen of blanched almonds, and the crumbs of two French rolls, soaked first in good fish broth, and then boil them altogether.—Season with pepper and salt, strain it off, and use it for herb or fish soups.



*Ham Sauce.*

Beat thin slices of the lean part of a dressed ham with a rolling pin to a mash. Put it into a saucepan, with a tea-cup full of gravy, and set it over a slow fire, stirring it to prevent its sticking at the bottom. When on some time, put in a bunch of sweet herbs, half a pint of beef gravy, and some pepper. Cover it, and stew it gently, and when done, strain it off. This is a good sauce for any kind of veal.

*Essence of Ham for Sauces.*

Stew four pounds of slices of lean ham of a good flavour, with a little water, six peeled eschalots, and two bay leaves; cover them close, and simmer the ham till three parts done; then add two quarts of water, and boil it till tender, strain it through a fine sieve, skim it perfectly free from fat, clear it with whites of eggs, strain it through a tamis, boil it till reduced to a pint, and when cold, put it into small bottles, and cork them close for use.

*Sicilian Sauce.*

Bruise in a mortar half a spoonful of coriander seeds, and four cloves, put three quarters of a pint of good gravy and a quarter of a pint of essence of ham into a stewpan. Cut half a peeled lemon in thin slices, and put it in with the coriander seeds and cloves. Boil them up, and then add three cloves of garlic whole, a head of celery sliced, two bay leaves, and a little basil. Boil them till the liquor is reduced to half the quantity. Put in a glass of white wine, strain it off, and if not thick enough, put in a piece of butter rolled in flour. This is a good sauce for roast fowls.

*Sauce for any Kind of roast Meat.*

Wash an anchovy clean, put to it a glass of red wine, some gravy, eschalot cut small, and a little juice of a lemon. Stew these together, strain it off, and mix it with the gravy that runs from the meat.

*Sauce for most Kinds of Fish.*

Put to some mutton or veal gravy a little of the liquor that drains from the fish. Put it into a saucepan, with an onion, an anchovy, a spoonful of catsup, and a glass of white wine. Thicken it with a lump of butter rolled in flour, and a spoonful of cream. If you have oysters, cockles, or shrimps, put them in after you take it off the fire, but it will be exceeding good without. If you have no cream, instead of white wine, red must be used.

*Egg Sauce.*

Boil two eggs till hard: chop the whites, and then the yolks, but neither of them very fine, and put them together. Put them into a quarter of a pound of good melted butter, and stir them well together.

*Marinate.*

Boil a little gravy, vinegar, salt, whole black pepper, a few bay-leaves, onions sliced, a clove of garlic, and a little thyme all together, and strain it.

*Sauce for a Pig.*

Chop the brains a little, put in a tea-spoonful of white gravy, and the gravy that runs out of the pig,

and a small piece of anchovy. Mix them with near half a pound of butter, and as much flour as will thicken the gravy; a slice of lemon, a spoonful of white wine, some caper liquor, and a little salt. Shake it over the fire, and pour it in the dish. Or boil a few currants, and send them in a tea-saucer, with a glass of currant jelly in the middle of it. Or make a sauce thus: cut off the outside of a penny loaf, cut the rest into very thin slices, and put it into a saucepan of cold water, with an onion, a few pepper-corns, and a little salt. Boil it till of a fine pulp, beat it well, and put in a quarter of a pound of butter, and two spoonfuls of thick cream.

*Sauce for a green Goose.*

Take melted butter, and put into it a spoonful of sorrel juice, a little sugar, and a few coddled gooseberries.

*Sauces for a Turkey.*

Open a pint of oysters into a bason, wash them out of their liquor, and put them into another basin. Pour the liquor, as soon as settled, into a saucepan, and put to it a little white gravy, and a tea-spoonful of lemon-pickle. Thicken it with flour, and a large piece of butter, and boil it three or four minutes. Put in a spoonful of thick cream, and then the oysters. Keep shaking them over the fire till quite hot, but do not let them boil.

Or take off the crust of a penny loaf, and cut the rest in thin slices. Put it in cold water, with a little salt, an onion, and a few pepper-corns. Boil it till the bread be quite soft, and then beat it well. Put in a quarter of a pound of butter, and two spoonfuls of cream.

*Caper Sauce.*

Take capers chop half of them very fine, put the rest in whole. Chop some parsley, with a little grated bread and some salt; put them into butter melted very smooth, let them boil up, and then pour it into the sauce-boat.

*Eschalot Sauce.*

Chop five or six eschalots very fine, put them into a saucepan with a gill of gravy, a spoonful of vinegar, and some pepper and salt. Stew them for a minute, and pour them into the dish or sauce-boat.

*Lemon Sauce for boiled Fowls.*

Take a lemon, pare off the rind, then cut it into slices; take the kernals out, and cut it into small square bits; blanch the liver of the fowl, and chop it fine; mix the lemon and liver together in a boat, pour on some melted butter, and stir it up.

*Gooseberry Sauce.*

Put coddled gooseberries, a little juice of sorrel, and a little ginger into melted butter, and stir it up.

*Apple Sauce.*

Pare, core, and slice apples, and put them with a little water in a saucepan, to keep them from burning; put in a bit of lemon-peel, bruise the apples, and add a piece of butter and a little sugar.

*Mint Sauce.*

Chop mint very fine, and put to it vinegar and sugar.



*A relishing Sauce.*

Put into a small stewpan two slices of ham, a clove of garlic, a laurel leaf, and two sliced onions; let them heat, then add a little broth, two spoonfuls of cullis, and a spoonful of tarragon vinegar. Stew them an hour over a slow fire, strain it through a sieve, and pour it into the sauce-boat.

*To crisp Parsley.*

Pick and wash it quite clean, put it into a Dutch oven, or on a sheet of paper. Set it at a moderate distance from the fire, and keep turning it till it is quite crisp. Lay little bits of butter on it, but not to make it greasy.—This is better than frying.

*A Sauce for wild Ducks, Teal, &c.*

Take a quantity of veal gravy, with some pepper and salt; squeeze in the juice of two Seville oranges and add a little red wine; let the red wine boil some time in the gravy.

*Pontiff Sauce.*

Put two or three slices of lean veal, and the same of ham, into a stewpan, with some sliced onions, carrots, parsley, and a head of celery. When brown, add a little white wine, some good broth, a clove of garlic, four eschalots, two cloves, a little coriander, and two slices of lemon-peel. Boil it slowly till the juices are extracted from the meat, then skim it, and strain it through a sieve. Just before you use it, add a little cullis, with some parsley chopped very fine.

*Aspect Sauce.*

Infuse chervil, tarragon, burnet, garden cress, and mint into a little cullis for about half an hour; then strain it, and add a spoonful of garlic-vinegar, with a little pepper and salt.

*Forcemeat Balls.*

Beat half a pound of veal and half a pound of suet cut fine in a marble mortar or wooden bowl, shred a few sweet herbs fine, a little mace dried, a small nutmeg grated, a little lemon-peel cut very fine, some pepper and salt, and the yolks of two eggs. Mix all well together, roll some of it in small round balls, and some in long pieces. Roll them in flour, and fry them of a nice brown. If they are for white sauce, instead of frying, put a little water into a saucepan, and when it boils, put them in, and in a few minutes they will be done.

*Lemon Pickle.*

Take about a score of lemons, grate off the outer rinds very thin, and cut them into quarters, but leave the bottoms whole. Rub on them equally half a pound of bay-salt, and spread them on a large pewter dish. Either put them in a cool oven, or let them dry gradually by the fire, till the juice is dried into the peels: then put them into a well glazed pitcher, with an ounce of mace, and half an ounce of cloves beat fine, an ounce of nutmeg cut into thin slices, four ounces of garlic peeled, half a pint of mustard-seed bruised a little, and tied in a muslin bag. Pour over them two quarts of boiling white wine vinegar, close the pitcher well up, and let it stand five or six days by the fire. Shake it well every day, then tie it close, and let it stand three months to take off the bitterness. Before you bottle it, put the lemon and

pickles into a hair sieve, press them well to get out the liquor, and let it stand still another day : then pour off the fine, and bottle it. Let the other stand three or four days, and it will refine itself. Pour it off and bottle it ; let it stand again, and bottle it till the whole is refined. It is a most useful pickle, and may be put into any white sauce, and will not hurt the colour, and is good for fish sauce and made dishes. A tea-spoonful is enough for white, and two for brown sauce for a fowl. It gives a pleasant flavour, but always put it in before you thicken the sauce or put in any cream, lest the sharpness should curdle it.

#### *Onion Sauce.*

Rub boiled onions through a hair sieve ; add fresh butter, cream, flour, and salt, a little of each, and stew it five minutes.

#### *Turnip Sauce.*

Pare four turnips, sweat them with a little water till done and the liquor reduced, then rub them through a tamis sieve. Add a small quantity of benshamelle, and then cut some more turnips in shapes as for a haricot. Sweat them in the same manner, and add the benshamelle.

#### *Glaze for Hams, Larding, roasted Poultry, &c.*

Take a leg of veal, lean of ham, beef, some indifferent fowls, celery, turnips, carrots, onions, leeks cleaned and cut in pieces, a little lemon-peel, mace, and black pepper, a small quantity of each ; add three quarts of water, sweat them down till three parts done, discharge with water, and boil it till the goodness is extracted ; then skim it, and strain the liquor into a large pan. Next day take the fat from it very clean ; set the stock over a fire, and when

warm, clear it with whites and a few yolks of eggs; then add a little colour, and strain it through a tamis; boil it quick till reduced to a glaze, and be careful not to let it burn.

In the same manner may be made glaze of separate herbs or roots, which will be serviceable on board a ship, or in the country, where herbs or roots cannot be procured at all times; and they are to be preserved in bottles, as they will not, when cold, be of a portable substance.

### *Oyster Sauce for Beef Steaks.*

Blanch a pint of oysters, and preserve their liquor; wash and beard them, and put their liquor into a stewpan with India soy and catsup, a small quantity of each, and a quarter of a pound of fresh butter. Set them over a fire, and when nearly boiling, thicken with flour and water. Season with a little Cayenne pepper, salt, and lemon-juice; strain it to the oysters, and stew them gently five minutes.

### *Sorrel Sauce.*

Wash clean, squeeze and chop fine, plenty of sorrel, and put it into a stewpan with a bit of fresh butter; stew it till the liquor is nearly reduced, and add a little strong cullis. Let the sauce be of a good thickness.

### *Mushroom Sauce.*

Clean and wash well a quart of fresh mushrooms, cut them in two, and put them into a stewpan, with a little salt, a blade of mace, and a little butter. Stew it gently for half an hour, and add a pint of cream, and the yolks of two eggs beat very well. Keep stirring it till it boil up, and then squeeze in



half a lemon. Put it over the fowls or turkies, or put it into basins, or in a dish, with a piece of French bread first buttered, and then toasted brown, and just dipped into boiling water. Put it in the dish and mushrooms over it. This is a very good sauce for white fowls of all kinds.

*Spanish Onion Sauce.*

Braise six Spanish onions with the beef till three parts done; then peel them, and add some good cullis, season with Cayenne pepper, salt, lemon-juice, and a little sifted lump sugar, and stew them till tender.

*White Celery Sauce for Veal, Chickens, Turkies, &c.*

Boil celery heads three inches long, in a little stock, till nearly done and the liquor almost reduced; then add some benshamelle, and, if approved, five minutes before the sauce is put over the meat or poultry, add a leason of two yolks of eggs and cream.

*Brown Celery Sauce, for Pullets, &c.*

Dress celery heads as above, but instead of benshamelle add a good cullis only.

The two last sauces may be served up in dishes with fried bread round the celery heads, as an entrée of itself.

*Robert Sauce, for Pork Cutlets, &c.*

Boil cullis, a bay leaf, an onion sliced, a blade of mace, a little mustard, and a gill of rhenish wine a quarter of an hour, strain it, and reduce it nearly to a glaze.

*Poivrade Sauce, for Game, Maintenon Cutlets,  
&c.*

Peel and chop twelve eschalots; add a gill and a half of vinegar, a table-spoonful of veal consommé, half an anchovy rubbed through a fine sieve, a little Cayenne pepper, and salt. Serve it in a sauceboat cold, if with cold game; but with hot, roast, or grills, make it boiling.

*Lobster Sauce for Fish.*

Bruise the spawn of live lobsters before they are boiled, in a marble mortar, add a little cold water, strain it through a sieve, and preserve it till wanted; boil the lobsters, and when three parts done pick and cut the meat into small pieces, and put it into a stewpan. To the meat of a large lobster add a pound of fresh butter and a pint of water, with a sufficient of the spawn liquor to colour it. Put it over a fire, and thicken it with flour and water, keep stirring till it boils, and season to the palate with anchovy liquor, lemon juice, and Cayenne pepper. Simmer it five minutes and skim it.

Instead of cutting the meat of the lobster into pieces, it may be pounded in a marble mortar, then rubbed through a tamis cloth, and the pulp put with the other ingredients when the sauce is to be made, [See *Anchovy Liquor following.*]

*Anchovy Essence to be used in Fish Sauces.*

Put into a stewpan one pound of the best anchovies, two quarts of water, two bay-leaves, some whole pepper, a little scraped horseradish, a sprig of thyme,

two blades of mace, six eschalots chopped small, a gill of red port, half the rind of a lemon, a gill of catsup; boil all together twenty minutes, and rub them through a tamis cloth with a wooden spoon. When cold, put it into pint bottles, cork them close, and keep them in a dry place.

### *Oyster Sauce for Fish.*

Blanch the oysters, strain them, and preserve their liquor; wash and beard them, drain and put them into a stewpan; add fresh butter and the oyster liquor free from sediment, some flour and water to thicken it; season with lemon-juice, anchovy liquor, a little Cayenne pepper, a spoonful of catsup, if approved of, and a bit of lemon peel. When it boils skim it and let it simmer five minutes.

Muscle and cockle sauce may be made in the same way.

### *Shrimp Sauce for Fish.*

Boil live shrimps in salt and water three minutes, then pick, wash, and drain them dry; after which, add fresh butter, water, anchovy liquor, lemon-juice, Cayenne pepper, and flour and water to make it of a sufficient thickness. Put the ingredients over a fire, and when it boils skim it, and let the shrimps simmer for five minutes. Or make it thus:—When the shrimps are picked, wash the shells, drain them dry, put them into a stewpan, add a little water, and boil them ten minutes; then strain the liquor to the butter (as above) instead of the water, which will make it of a better flavour. The bodies of lobsters, also, when picked, may be done in like manner for lobster sauce.

*Dutch Sauce for Fish.*

Boil for five minutes, with a gill and a half of vinegar, a little scraped horseradish; strain it, and when cold add the yolks of two raw eggs, a quarter of a pound of fresh butter, a desert spoonful of flour and water, and a little salt, Whisk the ingredients over a fire till the mixture almost boils, and serve it up directly to prevent its curdling.

*Anchovy Sauce for Fish.*

Put half a pound of fresh butter into a stewpan, add to it three spoonfuls of anchovy liquor, walnut and mushroom catsup, a spoonful of each, the juice of half a lemon, a little Cayenne pepper, a tea-spoonful of India soy, if approved, a sufficient quantity of flour and water, to make it of a proper thickness. Boil it and skim it clean.

*Observations respecting Fish Sauces, &c.*

Observe that fish sauces should be the thickness of light batter, that it may adhere to the fish when dressed. The thickening should be of the best white flour sifted, and some water, mixed smooth, with a wooden spoon or a whisk, and of the consistence of light batter also. A little of it should be always ready where there is much cooking, as it is wanted in most sauces.

Other articles are also repeatedly wanted, which should be kept ready at hand, as liquid of colour preserved in a bottle, strained lemon juice, preserved in the same manner, Cayenne pepper, ground spices, ground pepper and salt mixed, preserved separately



in small jars ; and every day, when wanted, fresh bread crumbs rubbed through a hair sieve ; parsley, thyme, eschalots, savoy, marjoram, and lemon-peel, chopped very fine, and put on a dish in separate partitions.

Directions not being in general given for serving the fish sauces with any particular kind of fish, it is recommended to every person to make a choice, and not be directed by established usage only, as a variation is often agreeable and useful.

#### *Apple Sauce for Pork, Geese, &c.*

Pare, quarter, and core baking apples, put them into a stewpan, add a bit of lemon-rind, a small stick of cinnamon, a few cloves, and a small quantity of water. Cover the pan close, set it over a moderate fire, and when the apples are tender, take the peel and spices out ; and add a little fresh butter and sugar.

#### *Green Sauce for Ducklings or green Geese.*

Bruise green spinach or sorrel in a marble mortar, and strain the liquor through a tamis cloth. To a gill of the juice add a little loaf sugar, the yolk of a raw egg, and a spoonful of vinegar ; if spinach juice, put one ounce of fresh butter, and whisk all together over a fire till it begins to boil.

If the sauce be made of spinach juice, instead of vinegar, put two table spoonfuls of the pulp of gooseberries, rubbed through a hair sieve.

#### *Fennel Sauce for Mackerel.*

Wash and boil green fennel, mint, and parsley, a little of each, till tender, drain and press them, chop them fine and add melted butter ; serve up the

sauce immediately, for if the herbs mix with the butter any length of time before served up, they will be discoloured: and the same observation should be noticed in making parsley and butter.

*Bread Sauce for Turkies, Game, &c.*

Soak crumb of bread with half a pint of milk or cream, add a peeled middling-sized onion, and put them over a fire: when the milk is absorbed, bruise, the bread, mix with it two ounces of fresh butter, a little white pepper and salt: and when to be served up, take out the onion.

*Melted Butter.*

To prevent butter oiling, the flour and water that may be sufficient for the quantity of butter should be made boiling, skimmed clean, and the butter put in to dissolve, being careful it is of a proper thickness.

In the same manner may be made fish sauces, adding the liquor of the lobsters or oysters, &c, with flour and water, and when boiling, add the butter with the other ingredients.

*Grills and Sauce, frequently eaten after Dinner.*

Season some small pieces of ready-dressed fowl or turkey with pepper and salt, and grill them gently till of a nice brown colour. In the mean time put into a stewpan a gill and a half of cullis, an ounce of fresh butter, a table-spoonful of mushroom catsup, the juice of a lemon, and a small bit of the rind, a little Cayenne pepper, a tea-spoonful of the essence of anchovies, and one eschalot chopped fine. Boil all the ingredients together five minutes, strain the liquor, and serve it up in a sauce-boat, and the pieces of chicken, &c. in a dish by themselves.

## CHAP. XIV.

## VEGETABLES, &amp;c.

*General Directions.*

GREENS must be nicely picked and washed laid in clean water, and boiled in a well-tinned saucepan by themselves, in plenty of water ; serve them crisp, which may be done, if they are not boiled too much.

*Artichokes.*

Twist off the stalks, put them in cold water, and wash them well ; when the water boils put them in, tops downwards ; an hour and half or two hours will do them. Serve them with melted butter in cups.

*Turnips.*

Turnips eat best when boiled in the pot with the meat. Mash them with butter and a little salt, and send them to table. Or, as follows : Pare and cut them into little square pieces of the size of dice. Put them into a saucepan, just cover them over with water, and as soon as done, take them off the fire, and throw them into a sieve to drain. Put them into a saucepan with a good piece of butter, stir them over a fire for a few minutes, and serve them.

*Potatoes.*

Potatoes must not be boiled in more water than will keep them from burning. Let them be close covered, and as soon as the skins crack, they are done. Drain out all the water, let them stand covered for a minute or two, and serve them with the skins on, or peeled, on a plate with melted butter

in a boat; otherwise peel and broil them on a grid-iron till of a fine brown, and then send them to table. Another method is, to put them in a saucepan, with good beef dripping, covered close, frequently shake the saucepan: and as soon as of a fine brown, and crisp, take them up, drain off the fat, and serve them on a plate, with butter in a boat.

### *Scolloped Potatoes.*

Boil them, beat them fine in a bowl, with cream, a large piece of butter, and a little salt. Put them into scollop-shells, smooth them, score them with a knife, lay thin slices of butter on the top, and put them into a Dutch oven to brown before the fire.

### *Mashed Potatoes.*

Pare flowery potatoes, steam or boil them, and mash them with a wooden spoon; add a little fresh butter, salt, and some milk or cream. Mix them well over a fire five minutes, then put them in the centre of a dish, smooth them, chequer the top with the back of a knife, and put whole potatoes round, if approved. Do not mash them too thin, keep them as white as possible, and serve them hot.

### *Potatoes creamed.*

Pare and cut them in quarters neatly, boil them gently in a stewpan till half done, then drain them dry, add cream, salt, and fresh butter, a little of each; or benshamelle instead. Stew them without breaking till done.

### *Cauliflowers.*

Cut off the stalks, leave a little green, and boil them in spring water and salt fifteen minutes. Take them out, drain them, and send them whole to table,



with melted butter in a boat. Or, take off all the green part, cut the flower into four parts, and lay them in water for an hour. Have milk and water boiling, put in the cauliflowers, and skim the saucepan well. When the stalks are tender, take up the flowers carefully, and put them in a cullender to drain. Put a spoonful of water into a clean stewpan, with a little dust of flour, about a quarter of a pound of butter, a little pepper and salt, and shake it round till the butter is melted, and the whole well mixed together. Take half of the cauliflower, and cut it as for pickling. Lay it in the stewpan, turn it, and shake the pan round for ten minutes, which will be sufficient to do it properly. Lay the stewed in the middle of the plate, the boiled round it, and pour over the butter in which the one half was stewed.

#### *Green Pease.*

Shell them, and put them immediately into boiling water, with a little salt and a lump of loaf sugar, and when they begin to dent in they are done. Strain the water clear off, and put them into a dish. Stir into them a good lump of butter, with a little pepper and salt. Boil a small bunch of mint by itself, chop it fine, and lay it in lumps round the edge of the dish. Melted butter is sometimes preferred to mixing it in.

#### *Windsor Beans.*

Boil them in plenty of water with much salt in it, and when tender they are done. Boil and chop parsley, put it into melted butter in a boat. Never boil them with the bacon or other meat, as that will greatly discolour them.

#### *Kidney Beans.*

String them, slit them down the middle, and cut them across; let them stand for some time in salt

and water ; then boil them, and when tender, they will be sufficiently done ; when drain them, and serve them up with melted butter in a boat.

### *Spinach.*

Pick it exceeding clean, wash it in five or six waters, put it into a saucepan that will just hold it, without water ; throw a little salt over it, cover it close, and put the saucepan on a clear quick fire ; when the spinach shrinks and falls to the bottom, and the liquor that comes out boils up, it is done. Put it into a clean sieve to drain, give it a gentle squeeze, lay it on a plate, and send it to table, with melted butter in a boat.

### *Spinach and Eggs.*

Having boiled the spinach as above, break as many eggs into cups as you would poach, put the eggs into a stewpan of boiling water, and when done take them out with an egg slice, and lay them on the spinach. Send it up with melted butter in a cup, and garnish the dish with an orange cut into quarters.

### *Brocoli.*

Strip off all the little branches till you come to the top one ; and then with a knife peel off all the hard outside skin that is on the stalks and little branches, and throw them into water. Have ready a stewpan of water, throw in a little salt, and when it boils put in the brocoli. When the stalks are tender it is done. Put a piece of toasted bread in the dish, lay on the brocoli, put butter in a boat, and serve it,

*Carrots.*

Scrape them very clean, put them into the pot, and when done rub them in a clean cloth. Slice them into a plate, and pour melted butter over them. If young, half an hour will boil them.

*Parsnips.*

Boil them in plenty of water, and when they are soft, take them up. Scrape them fine with a knife, throw away the sticky part, and send them to table, with melted butter in a boat.

*Potatoes scolloped.*

Boil them, beat them fine in a bowl, with some cream, a large piece of butter, and a little salt; put them into scollop-shells, make them smooth on the top, score them with a knife, and lay thin slices of butter on the tops of them. Then put them into a Dutch oven to brown before the fire.—This makes a pretty dish for a light supper.

*Stewed Cabbage.*

Cut a cabbage into slips, blanch and drain them dry, and stew them in a stewpan, with a bit of fresh butter, pepper, salt, an onion, some vinegar, half a pint of veal broth, and a little allspice tied in a cloth, till done, and the liquor nearly reduced, and then take the spice and onion out, and serve it.

*To stew Pease for a Dish.*

Put into a stewpan a quart of fresh shelled young pease, add to them a quarter of a pound of fresh butter, a middling-sized onion sliced very fine, a cos or cabbage lettuce washed and cut into pieces, and a very little salt. Cover it close, put it over a

moderate fire, and sweat the pease till half done. Make them of a proper thickness with flour and water, add a spoonful of essence of ham, season with Cayenne pepper, and add a small lump of sugar, if approved. Let the pease stew gently till tender; but be careful not to let them burn.

### *Stewed Pease.*

To a quart of shelled young green pease add two ounces of fresh butter, a very little sifted sugar, and some salt. Put them in a stewpan covered, simmer the pease till nearly done, then add good seasoned cullis, and stew them till tender.—It may be served as a sauce with lamb, veal, chickens, &c.

### *Asparagus.*

Having scraped all the stalks very carefully till they look white, cut them even alike, throw them into water, and have ready a stewpan boiling. Put in some salt, and tie the asparagus in little bunches. Let the water keep boiling, and when they are a little tender, take them up. If you boil them too much they will lose both their colour and taste. Cut a round of a small loaf, about half an inch thick, and toast it brown on both sides. Then dip it in the liquor the asparagus was boiled in, and lay it in the dish. Pour a little butter over the toast, then lay the asparagus on the toast all round the dish, with the white tops outwards. Send up the butter in a basin, and do not pour it over the asparagus, as that will make them greasy to the fingers.

### *Salad of Asparagus.*

Scale and cut off the heads of large asparagus, boil them till nearly done, strain, and put them into cold water for five minutes, and drain them dry;



lay them in rows on a dish, put slices of lemon round the rim, and mix well together a little mustard, oil, vinegar, Cayenne pepper, and salt, and put it over the asparagus just before they are to be eaten.

### *Asparagus Pease.*

Scale sprue grass, cut it into pieces the size of pease, as far as the green part extends from the heads, and wash and put them into a stewpan. To a quart of grass pease add half a pint of hot water, lightly salted, and boil them till three parts done; after which strain and preserve the liquor, and boil it down till nearly reduced, put to it three ounces of fresh butter, half a gill of cream, a little sifted sugar, flour, and water, sufficient to make it of a proper thickness; add the pease, stew them till tender, and serve them up with the top of a French roll toasted and buttered, put under them in a dish.

### *Another Way.*

Boil the pease in salt and water till nearly done, strain and put them into a stewpan, add to them a little sifted sugar, two ounces of fresh butter, a table spoonful of essence of ham, half a gill of cream, with two yolks of raw eggs beat up in it; stew them gently five minutes, and be careful they do not burn. Serve them up in the same manner as the above.—Large heads of asparagus may be done in the same manner whole.

### *Broiled Mushrooms.*

Clean with a knife fresh forced mushrooms, wash and drain them dry, and make a case with a sheet of writing paper; rub the inside well with fresh butter, and fill it with the mushrooms. Season them with pepper and salt, put them on a baking-plate

over a slow fire, cover them with a stewpot cover, with some fire upon it, and when the mushrooms are nearly dry, serve them up very hot.

### *French Beans a la Cream.*

Boil young beans cut in slips in plenty of water and salt to preserve them green, and when done drain them dry. Put into a stewpan two ounces of fresh butter, the yolks of three eggs beat up in a gill of cream, and set over a slow fire. When hot add a table-spoonful of vinegar and the beans, simmer all together five minutes; keep stirring the beans with a wooden spoon, to prevent the mixture from burning or curdling, and serve them up as a dish.

### *A neat Dish of Vegetables.*

Wash a dish with white of raw egg, then make four divisions in it with fried bread; or the divisions may be made of mashed potatoes and yolks of eggs mixed together, and put on the dish in as many partitions as required, and afterwards baked till of a nice colour. Put alternately in each division the following vegetables: in the first, stewed spinach; in the second, mashed turnips; in the third, mashed potatoes; and in the fourth, slices of carrots and some button onions blanched; afterwards stew each in a little cullis, and when put into the dish, let the essence adhere to them: or in the fourth partition put pieces of cauliflower or heads of brocoli.

### *Vegetables in a Mould.*

Sheet the inside of an oval jelly or cake-mould with bards of fat bacon; put upright alternately round the inside of the bacon slips of cleaned turnips, carrots, pickled cucumbers, and celery and

asparagus heads. Lay a forcemeat at the bottom and round the inside of the vegetables, filling the centre with small pieces of veal or mutton passed with sweet herbs, pepper, salt, and lemon-juice. Cover it with forcemeat, wash it with yolk of egg, and bake it. When done turn it gently out of the mould into a deep dish, take off the bacon, make a little hole at the top, and add a small quantity of good cullis.

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## CHAP. XV.

### PUDDINGS.

#### *General Directions.*

To boil a pudding, dip the cloth in boiling water and flour it well, and give it a shake before the pudding is put in. If a bread pudding, tie it loose; but close, if a batter pudding. If in a basin, butter it, and boil it in plenty of water. Turn it often, but do not cover it; and when done, take it up in the basin, and let it stand a few minutes to cool. Then untie it, clap the cloth round the basin, lay the dish over it, turn the pudding out, and take off the basin and cloth very carefully, light puddings being apt to break.

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### BOILED PUDDINGS.

#### *Bread Puddings.*

Cut the crumb of a penny loaf in thin slices, put it into a quart of milk, and set it over a chafing-

dish of coals till the bread has soaked up the milk. Then put in a piece of butter, stir it round, and let it stand till cold; or to boil the milk and pour it over the bread, and cover it up close, will equally answer the purpose. Then beat up the yolks of six eggs and the whites of three, with a little rose-water and nutmeg, and a little salt and sugar. Mix all well together, put it into a cloth, and boil it an hour. When done, dish it, pour melted butter over, and serve it hot.

*Another Way.*

Cut thin all the crumb of a stale penny loaf, and put it into a quart of cream, set it over a slow fire, till scalding hot, then let it stand till it is cold. Beat up the bread and the cream well together, and grate in some nutmeg. Boil twelve bitter almonds in two spoonfuls of water, pour the water to the cream, stir it in with a little salt, and sweeten it to the palate. Blanch the almonds and pound them in a mortar, with some rose or orange flower water, to a fine paste, then mix it by degrees with the cream. Beat up the yolks of eight eggs and the whites of four, and mix them with the cream likewise. Put the pudding in a cloth, and boil it an hour. Let the water boil when it is put in, and keep it so all the time. When done turn it into the dish, Melt some butter, and put in it two or three spoonfuls of white wine or sack; give it a boil, and pour it over the pudding. Then strew a good quantity of fine sugar over the pudding, dish it and serve it hot. It may be boiled in a bowl or basin, which is indeed the better way.

*Batter Pudding.*

Take a quart of milk, beat up the yolks of six eggs, and the whites of three, and mix them with a quarter of a pint of milk. Then take six spoonfuls of flour, a tea-spoonful of salt, and one of gin-



ger. Put to these the remainder of the milk, mix all well together, put it into the cloth, and boil it an hour and a quarter. Pour melted butter over, and serve it.

*Another Way.*

Take a quart of milk, and mix six spoonfuls of flour with a little of it first, a tea-spoonful of salt, two of beaten ginger, and two of the tincture of saffron. Mix all together, boil it an hour, and serve it with melted butter over it.

*Custard Pudding.*

Boil a piece of cinnamon in a pint of thick cream, and add a quarter of a pound of sugar. When cold, put in the yolks of five eggs well beaten: stir this over the fire till pretty thick, but not to boil. When cold, butter a cloth well, dust it with flour, tie the custard in it very close, and boil it three quarters of an hour. When done, grate over it a little sugar, and serve it up in a dish, with melted butter and a little wine in a boat.

*Quaking Pudding.*

Boil a quart of cream, let it stand till almost cold; beat up four eggs very fine, with a spoonful and a half of flour: mix them with the cream: add sugar and nutmeg to the palate. Tie it close up in a cloth well buttered; boil it an hour, then turn it carefully out. Pour over it melted butter, and serve it.

*Sago Pudding.*

Boil two ounces of sago in a pint of milk till tender. When cold, add five eggs, two Naples biscuits, a little brandy, and sugar to the taste. Boil it in a basin, serve it with melted butter and a little wine and sugar.

*Plumb Pudding.*

Mix well together with milk or cream one pound of raisins stoned, one pound of currants washed and picked, one pound of beef suet chopped, two ounces of Jordan almonds blanchèd and pounded, citron, candied orange and lemon-peel pounded, two ounces of each, a little salt, some grated nutmeg and sugar, one pound of sifted flour, a gill of brandy, and eight eggs well beaten. Let the whole be of a good thickness; tie it in a cloth, and boil it five hours. Serve it with melted butter poured over it.

*Rice Pudding.*

Boil for two hours a quarter of a pound of rice, and half a pound of raisins loose in a cloth, giving the rice a deal of room to swell. Turn it into a dish, and pour melted butter and sugar over, with a little nutmeg.

*Another Way.*

Boil a quarter of a pound of rice an hour, as above; then take it up, untie it, and with a spoon stir in a quarter of a pound of butter, grate some nutmeg, and sweeten it to the palate; tie it up close, and boil it an hour longer, and when done, pour melted butter over it.

*Apple Pudding.*

Make a paste with flour, chopped beef suet, or marrow, and a little salt and water; knead it well, roll it out thin, sheet a bowl or basin with it, and fill it with good baking apples pared, cut in quarters, and cored; add lemon-peel grated, cloves, nutmeg, and cinnamon pounded fine, a small quantity of each. Lay a thin paste on the top, tie the basin in a cloth, and let it boil till well done. When done, cut a piece from the top, mix sugar with the apples to the

palate, add a bit of fresh butter and a little sirup of quinces, and serve it.

### *Apple Dumplings.*

Pare large baking apples, core them with a scoop, and fill the cavities with quince marmalade; roll some paste a quarter of an inch thick, as for an apple pudding, enclose each apple in a piece of it, and boil them separately in a cloth, or wash them with whites of eggs with a paste brush, and bake them. Serve them up with grated nutmeg, sifted sugar, and fresh butter, in different saucers.

### *Gooseberry, Currant, ripe Plumb, or Damson Pudding.*

Make some paste and sheet a basin as directed for an apple pudding; fill it with either of the above fruits, cover it with the paste, boil it, and when done, cut a piece out of the top, mix sifted sugar with the fruit, to the palate, and a small quantity of pounded cinnamon or grated nutmeg.

### *Peach, Nectarine, Apricot, green Gage, Egg Plumb, Gooseberry, or Damson Pudding.*

Whisk well together a pint of cream or milk, six eggs, four table spoonfuls of sifted flour, a very little salt, and a small quantity of pounded cinnamon. Rub either of the above fruits, ripe or bottled damsons, through a hair sieve, add to the mixture a sufficient quantity of the fine pulp to make it in substance a little thicker than batter, sweeten it to the palate, put it into a buttered basin, flour a cloth and tie it over, boil it an hour and a quarter, and turn it out of the basin on a dish, pour melted butter over, and serve it.

Instead of boiling, either of these fruits, prepared as above, may be put in tart-pans sheeted with puff paste, and baked.

*Muffin Pudding with dried Cherries.*

Boil for ten minutes a pint and half of milk with a few coriander seeds, a bit of lemon-peel, and sugar to the palate. Then put four muffins into a pan, strain the milk over them, and, when cold, mash them with a wooden spoon; add half a gill of brandy, half a pound of dried cherries, a little grated nutmeg, two ounces of Jordan almonds blanched and pounded very fine, and six eggs well beaten. Mix the whole together and boil it in a basin, or bake it in a dish with a paste round it.

*Biscuit Pudding.*

Pour a pint of boiling milk or cream over three penny Naples biscuits grated, and cover it close. When cold, add the yolks of four eggs, the whites of two, some nutmeg, a little brandy, half a spoonful of flour, and some sugar. Boil it an hour in a China basin, and serve it up with melted butter, wine, and sugar.

*Herb Pudding.*

Steep a quart of grits in warm water half an hour, cut a pound of hog's-lard into little bits. Take of spinach, beets, parsley, and leeks, a handful of each; three large onions chopped small, and three sage leaves cut very fine, with a little salt; mix all well together, and tie it close in a cloth. It must be taken up while boiling, to loosen the string.

*Spinach Pudding.*

Well pick and wash a quarter of a peck of spinach, put it into a saucepan with a little salt, cover it close, and when boiled just tender, throw it into a sieve to drain. Chop it with a knife, beat up six eggs; and mix with it half a pint of cream, a stale



roll grated fine, a little nutmeg, and a quarter of a pound of melted butter. Stir all well together, put it into the saucepan in which you boiled the spinach, and keep stirring it till it begins to thicken. Then wet and flour a cloth well, tie it up, and boil it an hour. When done, turn it into a dish, pour melted butter over it, with the juice of a Seville orange, strew on it a little grated sugar, and serve it very hot.

### *Cream Pudding.*

Boil a quart of cream with a blade of mace, and half a nutmeg grated, let it stand to cool, and beat up eight eggs, and three whites, strain them well, and mix a spoonful of flour with them, a quarter of a pound of almonds blanchèd and beat very fine, with a spoonful of orange-flower or rose-water. Then by degrees, mix in the cream, and stir all well together. Wet a thick cloth, and flour it well, pour in the mixture, tie it close, and boil it fast half an hour. When done, turn it into a dish, pour melted butter over it, with a little wine or sack, and strew on the top fine sugar grated.

### *Hunting Pudding.*

Mix eight eggs beat up fine with a pint of good cream, and a pound of flour. Put to them a pound of beef suet finely chopped, a pound of currants well cleaned, half a pound of jar-raisins stoned and chopped small, two ounces of candied orange cut small, the same of candied citron, a quarter of a pound of powdered sugar, and a large nutmeg grated. Mix all together with a glass of brandy, put it into a cloth, then into boiling water, and keep it boiling for four hours: when done, turn it into a dish, and strew over it powdered sugar.

### *Beef Steak Pudding.*

Mix flour, chopped suet, some milk, a little salt,

and one egg, well together. Roll out a paste half an inch thick, and sheet a basin with it. Trim the skin from the meat, beat the steaks well with a chopper, cut them into middling-sized pieces, season with pepper and salt, put them into a basin with blanched oysters and slices of potatoes alternately (or slices of onions). Cover the top with paste, and tie a cloth over the basin. Boil it (if of a middling size) two hours; and when to be served up put into it a little cullis and catsup.

*Another Way.*

Make a stiff crust with flour and suet shred fine, mixed with cold water, and seasoned with a little salt. Well season either beef or mutton steaks, with pepper and salt, and enclose them in the paste crust; tie it in a cloth, and put it in when the water boils. A small pudding will take three hours; a large one five hours.

*Calf's Feet Pudding.*

Mince a pound of calf's feet fine, first taking out the fat and brown. Shred small a pound and a half of suet, picking off the skin. Beat the yolks of six eggs, and three whites. Take the crumb of a half-penny roll grated, a pound of currants clean picked and washed, and rubbed in a cloth, add as much milk as will moisten it with the eggs, and some sugar, to season it to the taste. Boil it nine hours; take it up, lay it in a dish, and pour melted butter over it. Add white wine and sugar, if agreeable.

*Prune Pudding.*

Take a few spoonfuls from a quart of milk, and beat in it six yolks of eggs and three whites, four spoonfuls of flour, a little salt, and two spoonfuls of beaten ginger. By degrees mix in the rest of the milk, and a pound of prunes. Tie it up in a cloth,

and boil it an hour. When done, pour melted butter over. Damsons may be done in the same way.

### *A Rabbit Pudding.*

Chop the meat of a roasted rabbit very fine with the liver, soak the bones in a pint of cream an hour; boil six onions in broth, with a bunch of parsley, eschalots, two cloves, pepper and salt, till the liquid is thick; chop the onions fine, mix them with the meat and bread crumbs soaked in cream, and the cream from the bones; add eight yolks of eggs, three quarters of a pound of lard cut in small pieces, and some salt and spices to the taste.

Puddings of all sorts of poultry or game may be made in this way, boiled in a cloth, and served with relishing sauce.

### *Hasty Pudding.*

Boil four bay-leaves in a quart of milk. Beat up the yolks of two eggs with a little salt, and two or three spoonfuls of milk, take out the bay leaves, stir up the remainder of the milk on the fire with a wooden spoon in one hand and flour in the other, stir it in till of a good thickness, but not too thick. Let it boil, and keep it stirring; pour it into a dish, and stick pieces of butter in different parts.

### *Oatmeal Pudding.*

Steep a pint of whole oatmeal in a quart of boiled milk over night. In the morning take half a pound of beef suet shred fine, and mix it with the oatmeal and milk; add to them some grated nutmeg and a little salt, with three eggs beat up, a quarter of a pound of currants, the same quantity of raisins, and as much sugar as will sweeten it. Stir the whole well together, tie it pretty close, and boil it two hours. When done, turn it into a dish, and pour melted butter over it.

*Suet Pudding.*

Take six spoonfuls of flour, a pound of suet shred small, four eggs, a spoonful of beaten ginger, a teaspoonful of salt, and a quart of milk. Mix the eggs and flour with a pint of milk very thick, and with the seasoning mix in the rest of the milk with the suet, and boil it two hours.

*Veal-Suet Pudding.*

Slice the crumb of a three-penny loaf. Boil two quarts of milk, pour it on the bread, and put to it one pound of veal suet melted down. Add one pound of currants, and sugar to the taste, half a nutmeg, and six eggs well mixed together. Boil it or bake it; if baked, well butter the inside of the dish.

*Cabbage Pudding.*

Bruise in a marble mortar a pound of beef suet, a pound of the lean part of a leg of veal, and a small cabbage scalded. Season this with mace, nutmeg, ginger, a little pepper and salt, and put in some green gooseberries, grapes, or barberries. Mix all well with the yolks of four or five eggs well beaten up. Wrap all up in a green cabbage leaf, tie it in a cloth, and it will take about an hour boiling.

*A Spoonful Pudding.*

Mix together a spoonful of flour, a spoonful of cream or milk, an egg, a little nutmeg, ginger, and salt. Boil it in a little wooden dish half an hour, and if you think proper add a few currants.

*White Puddings in Skins.*

Wash half a pound of rice in warm water, and boil it in milk till soft; drain it through a sieve, and beat



half a pound of Jordan almonds very fine with some rose-water. Wash and dry a pound of currants, cut in small bits a pound of hog's-lard, beat up six eggs well, half a pound of sugar, a large nutmeg grated, a stick of cinnamon, a little mace, and salt. Mix all well together, fill the skins, and boil them.

### *Suet Dumplings.*

Make a light paste of a pint of milk, four eggs, a pound of suet, a little salt and nutmeg, two tea-spoonfuls of ginger, and some flour; form it into dumplings, and roll them in a little flour. Put them into the water boiling, and move them gently to prevent their sticking. In little more than half an hour they will be done.

### *Raspberry Dumplings.*

Make a good puff paste and roll it. Spread over it raspberry jam, roll it into dumplings, and boil them an hour. Pour melted butter into the dish, and strew over them grated sugar.

### *Yeast Dumplings.*

Make a light dough of flour, water, yeast, and salt, as for bread; cover it with a cloth, and set it before the fire half an hour. Roll the dough into round balls as large as a hen's egg; flatten them with the hand, put them into boiling water, and a few minutes will do them. If they fall to the bottom they will be heavy: keep the water boiling all the time; when done, take them up, and lay them on a dish, with melted butter in a boat, and dry grated sugar.

*Norfolk Dumplings.*

Take half a pint of milk, two eggs, a little salt, and make them into a good thick batter with . . . Drop the batter into a saucepan of boiling water, and . . . the minutes will boil them ; throw them into . . . of fresh water into them.

*Hard Dumpling*

Boil . . . and . . . little salt, into a paste: for . . . it into . . . throw them into . . . boiling . . . will boil them. They are best boiled with a piece of beef.

*Potatoe Pudding.*

Boil half a pound of potatoes till soft, then peel them, mash them, and rub them through a sieve till fine and smooth. Take half a pound of fresh butter melted, half a pound of fine sugar, and beat them well together. Beat up six eggs with the whites, and stir them with a glass of sack or brandy. Tie it up in a cloth and half an hour will do it. Melt butter, put into it a glass of wine sweetened with sugar, and pour it over the pudding.

*Black Pudding.*

Boil a peck of grits half an hour in water, drain them, and put them in a clean tub, or large pan. Kill a hog, save two quarts of the blood, and keep stirring it till quite cold; mix it with the grits, and stir them well together. Season with a large spoonful of salt, and a quarter of an ounce of cloves, mace, and nutmeg together, an equal quantity of each; dry it, beat it well, and mix in. Take a

little winter savory, sweet marjoram, and thyme, pennyroyal stripped of the stalks and chopped very fine, just enough to season them and to give them a flavour, but no more. The next day take the leaf of the hog, and cut it into dice, scrape and wash the guts very clean, then tie one end, and begin to fill them; mix in plenty of fat, and fill the skins three parts full, tie the other end and make the pudding what length you please: prick them with a pin, and put them into a kettle of boiling water. Boil them gently for an hour, then take them out, and lay them on clean straw,

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#### BAKED PUDDINGS.

##### *Vermicelli Pudding.*

Boil four ounces of vermicelli in a pint of new milk till soft, with a stick or two of cinnamon. Put in half a pint of thick cream, a quarter of a pound of butter, the same of sugar, and the yolks of four eggs beaten fine. Bake it in a dish without paste.

##### *Sweetmeat Pudding.*

Cover a dish with a thin puff-paste; slice thin candied orange or lemon-peel, and citron, of each an ounce. And lay them all over the bottom of the dish. Beat up eight yolks of eggs, and two whites, put to them half a pound of sugar, and half a pound of melted butter. Mix the whole well together, put it on the sweetmeat, and bake it about an hour in a moderate oven.

##### *Tansey Pudding.*

Blanch and pound very fine a quarter of a pound of Jordan almonds; put them into a sewpan, add a

gill of the sirup of roses, the crumb of a French roll, a little grated nutmeg, half a gill of brandy, two table-spoonfuls of tansey juice, three ounces of fresh butter, and some slices of citron. Pour over it a pint and a half of boiling cream or milk, sweeten it, and when cold mix it well; add the juice of a lemon and eight eggs beaten. It may be either boiled or baked.

### *An Almond Pudding*

May be made as a tansey pudding, omitting the French bread and tansey juice only, and adding a quarter of a pound of Naples biscuits and a spoonful of orange flower water.

### *Orange Pudding.*

Peel four Seville oranges thin, boil them till tender, rub them through a hair sieve, and preserve the fine pulp. Take a pound of Naples biscuits, a little grated nutmeg, two ounces of fresh butter, and pour over them a quart of boiling milk or cream in which a stick of cinnamon has been boiled. When cold, mix with them the pulp and eight eggs well beaten, sweeten to the palate, and (if approved) add half a gill of brandy. Edge a dish with puff paste, put in the mixture, garnish the top with strings of paste as for tartlets, and bake it in a moderately heated oven.

### *Lemon Pudding*

May be made in the same manner.

### *Marrow Pudding.*

Strain a quart of new milk boiled with cinnamon and lemon peel, to half a pound of beef marrow chopped, a few currants washed and picked, some slices of citron and orange peel candied, a little grated nutmeg, brandy, sirup of cloves, a table-spoonful of each, and half a pound of Naples biscuits. When



cold add eight eggs beaten up with three whites, and bake it in a dish with puff paste round it.

### *Rice Pudding.*

To a pint and a half of cream or new milk add a few coriander seeds, a bit of lemon-peel, a stick of cinnamon, and sugar to the palate. Boil them together ten minutes, and strain it to two ounces of ground rice, which boil for ten minutes more. When cold, put to it two ounces of oiled fresh butter, a little brandy, grated nutmeg, six eggs well beaten, and a gill of sirup of pippins. Mix all together, put it into a dish with puff paste round it, and bake it, taking care that it is not done too much. If whole rice be used, it must be boiled till nearly done before the cream is strained to it, and a few currants may be added.

Millet or sago, whether whole or ground, may be dressed in the same way.

### *Another Way.*

Boil four ounces of ground rice till it is soft, beat up the yolks of four eggs, and add a pint of cream, four ounces of sugar, and a quarter of a pound of butter. Mix the whole together, and either boil or bake it.

### *Transparent Pudding.*

Beat up eight eggs well in a pan, put to them half a pound of butter, and the same quantity of loaf sugar beat fine, with a little grated nutmeg. Keep stirring it on the fire till of the thickness of buttered eggs. Put it into a basin to cool, roll a rich puff paste very thin, lay it round the edge of the dish, and pour in the ingredients. Bake it in a moderate oven half an hour.

*French Barley Pudding.*

Beat up the yolks of six eggs, the whites of three, and put them into a quart of cream. Sweeten it to the palate, and add a little orange flower water, or rose water, and a pound of melted butter. Then put in six handfuls of French barley, having first boiled it tender in milk. Butter a dish, pour in the whole, and bake it.

*Potatoe Pudding.*

Boil two pounds of white potatoes till soft, peel and beat them in a mortar, and strain them through a sieve till quite fine. Mix in half a pound of fresh melted butter, beat up the yolks of eight eggs and the whites of three. Add half a pound of white sugar finely pounded, half a pint of sack, and stir them well together. Grate in half a large nutmeg, and stir in half a pint of cream. Make a puff-paste, lay it all over the dish and round the edges; pour in the pudding, and bake it of a light brown colour.

*Lady Sunderland's Pudding.*

Beat up the yolks of eight eggs with the whites of three, add five spoonfuls of flour, with a nutmeg, and put them into a pint of cream. Butter the insides of some small basins, fill them half full, and bake them an hour. When done, turn them out of the basins, and pour over them melted butter mixed with wine and sugar.

*Citron Pudding.*

Mix a spoonful of fine flour with two ounces of sugar, a little nutmeg, half a pint of cream, and the yolks of three eggs. Put it into tea-cups, and divide among them two ounces of citron cut very

thin. Bake them in a quick oven, and turn them out on a dish.

### *Chesnut Pudding.*

Boil a dozen and a half of chesnuts in a saucepan of water a quarter of an hour. Blanch, peel, and beat them in a marble mortar, with a little orange flower or rose water and sack, till a fine thin paste. Beat up twelve eggs with the whites, and mix them well. Grate half a nutmeg into three pints of cream, a little salt, and half a pound of melted butter. Sweeten it, and mix all together. Put it over the fire, and keep stirring it till thick. Lay a puff-paste all over the dish, pour in the mixture and send it to the oven. When cream cannot be had, take three pints of milk, beat up the yolks of four eggs, and stir them into the milk. Set it over the fire, stirring it all the time till scalding hot, and use this instead of cream.

### *Quince Pudding.*

Scald quinces till tender, then pare them thin, and scrape off all the soft part. Strew sugar on them till very sweet, and add a little ginger and a little cinnamon. To a pint of cream put three or four yolks of eggs, and stir the quinces in it till of a good thickness. Butter the dish, pour it in, and bake it. Apricots, or white pear plumbs, may be done in the same way.

### *Cowslip Pudding.*

Cut and pound small the flowers of a peck of cowslips, with half a pound of Naples biscuits grated, and three pints of cream. Boil them a little, then beat up sixteen eggs with a little rose water sweetened. Mix all well together, butter a dish, and pour it in. Bake it, and when done throw fine sugar over, and serve it up hot.

*Cheese-curd Puddings.*

Having turned a gallon of milk with rennet, drain off the whey. Put the curd into a mortar and beat it with half a pound of fresh butter, till they are well mixed. Beat the yolks of six eggs and the whites of three, and strain them to the curd. Grate two Naples biscuits, or half a penny roll. Mix all together, and sweeten to the palate. Butter patty-pans, and fill them with the ingredients. Bake them in a moderate oven, and when done, turn them out into a dish. Cut citron and candied orange-peel narrow, about an inch long, and blanched almonds into long slips. Stick them on the top of the puddings, agreeable to your fancy; pour melted butter, and a little sack into the dish, throw fine sugar all over, and serve them.

*Apple Pudding.*

Pare and core twelve large apples, and boil them in a saucepan, with four or five spoonfuls of water, till soft and thick; beat them well, stir in a pound of loaf sugar, the juice of three lemons, and the peels of two cut thin and beat fine in a mortar, and the yolks of eight eggs. Mix all well together, and bake it in a slack oven. When done, strew over a little fine sugar.

*Bread and Butter Pudding.*

Cut a penny loaf in thin slices of bread and butter, butter the dish and lay slices all over it. Strew on a few currants picked and washed clean; then a row of bread and butter, then a few currants again, and so on till the bread and butter is all in; then take a pint of milk, beat up four eggs, a little salt, and half a nutmeg grated, mix all together



with sugar to the taste ; pour it over the bread, and bake it half an hour.

*A grateful Pudding.*

To a pound of flour add a pound of white bread grated. Beat up eight eggs, and four whites, with a pint of new milk. Then stir in the bread and flour, a pound of raisins stoned, a pound of currants, half a pound of sugar, and a little beaten ginger ; pour it in a dish, and send it to the oven. Cream, instead of milk, is a material improvement.

*Carrot Pudding.*

Scrape a raw carrot clean, and grate it. Take half a pound of it, and a pound of grated bread ; beat up eight eggs, leave out half the whites, and mix the eggs with half a pint of cream. Stir in the bread and carrot, half a pound of fresh butter melted, half a pint of sack, three spoonfuls of orange-flower water, and a nutmeg grated. Sweeten to the palate, and if not thin enough, stir in a little new milk or cream, but let it be of a moderate thickness ; lay a puff-paste all over the dish, pour in the ingredients, and it will take an hour baking.

*Yorkshire Pudding.*

Beat up four large spoonfuls of flour, with four eggs and a little salt, and mix them with three pints of milk. Butter a dripping-pan, and set it under beef, mutton, or a loin of veal, when about half roasted, and let the fat drip on it. When brown at the top, cut it into square pieces and turn it over ; and when the under side is browned also, put it in a dish, and serve it.

## CHAP. XVI.

## PIES.

*General Directions.*

LIGHT paste requires a moderate oven; if too quick, the crust cannot rise, and will burn; if too slow, it will be soddened, and want the delicate light brown. Raised pies must have a quick oven, and be well closed up, or they will sink in the sides, and lose their proper shape; and tarts that are iced, should have a slow oven, or the icing will become brown before the paste is properly baked.

## PASTES AND CRUSTS.

*Puff Paste.*

Rub a pound of butter very fine into a quarter of a peck of flour. Make it up into a light paste with cold water, just enough to work it. Then roll it out about the thickness of a crown piece, and put a layer of butter all over. Sprinkle on a little flour, double it up and roll it out again. Double it and roll it out seven or eight times, when it will be fit for all sorts of pies and tarts that require a puff paste.

*Short Crust.*

Put six ounces of butter to eight of flour, and work them together; then mix it up with as little water as possible, so as have it a stiffish paste; then roll it out thin for use.

*A good Paste for large Pies.*

Take a peck of flour, and put to it three eggs: then put half a pound of suet, and a pound and a half of butter, and as much of the liquor

as will make it a good light crust; work it up well, and roll it out.

*A standing Crust for great Pies.*

Take a peck of flour, and six pounds of butter boiled in a gallon of water; skim it off into the flour, and as little of the liquor as you can. Work it up well into a paste, and then pull it into pieces till it is cold; then make it up into what form you please.

*Paste for Tarts.*

Put an ounce of loaf sugar beat and sifted, to one pound of fine flour. Make it into a stiff paste, with a gill of boiling cream, and three ounces of butter. Work it well, and roll it very thin.

*Paste for Custards.*

To half a pound of flour, put six ounces of butter, the yolks of two eggs, and three spoonfuls of cream. Mix them together, and let them stand a quarter of an hour; then work it up and down, and roll it out very thin.

*Raised Ham Pie, with Directions for a raised Crust.*

To water boiling hot, put a piece of fresh butter, mix it with flour into a paste, and as it gets cold knead it several times, till of a good consistence, but not too stiff, and raise it into any shape you please. Take part of a ham boiled till half done, and trim it to the shape of the crust, which must be big enough to admit of putting some light forcemeat at the bottom and round the ham when in the pie; then cover it with paste, pinch round the top, and egg and ornament it. When putting in the

oven, add half a pint of Madeira wine, bake it gently four hours; when done, add a good cullis, but not too salt, and serve it.

### *Fish-meagre Pie.*

Bone and cut into pieces a male carp; make it into a forcemeat, with some of the roe, parsley, thyme, eschalots chopped very fine, a quarter of a pound of fresh butter, pepper, salt, a little beaten spice, half a pint of cream, four eggs, and crumb of French bread; then take pieces of eel, salmon, and skate, pass them with sweet herbs, pepper, salt, lemon-juice, and a bit of butter. When cold, put some of the forcemeat at the bottom of a deep dish, mix with the fish some stewed mushrooms, button onions, truffles, and morels blanched, and the roe cut in pieces, and put them into the dish with more forcemeat round the top; cover the whole with puff paste, ornamented with leaves of paste, egg it, and bake it; when done cut a hole in the centre of the top, add a good cullis, and serve it.

### *Raised Rabbit, Veal, or Chicken Pie.*

Cut them into pieces, and put them into a stew-pan, either blanched or not, with a bit of fresh butter, lemon-juice, pepper, and salt, parsley, thyme, eschalots chopped very fine, and a little pounded mace. When the meat is half done, put it on a dish, and when cold raise the crust; put light forcemeat at the bottom, the meat upon it, and more forcemeat round the top. Cover it, bake it gently, and when done, cut off the lid, add a ragout, of sweetbreads, cocks' combs, &c. and serve it.

Pigeon pies may be made in the same manner; but they must be put whole into the crust.



*Flat Chicken or Rabbit Pic (or Tourte).*

Cut them into pieces, blanch them, and season with pepper and salt; put a light forcemeat at the bottom of a deep dish, and upon it some of the meat, some slices of throat sweetbreads seasoned, some stewed mushrooms, truffles, and morels, and then the remainder of the meat. Cover it with a puff paste, egg and ornament the top with leaves of the same paste, bake it of a nice colour, and when done, put in a good cullis, and serve it.

The chicken or rabbit may be passed with sweet herbs, &c. and when cold put into the dish, as above.

*Pigeon Pic.*

Wash them in cold water, and wipe them dry; put into a deep dish a rump steak cut into pieces, beaten with a chopper, and seasoned with pepper and salt, and on it the pigeons, with the liver, &c. seasoned. Add some yolks of hard eggs, cover it with puff paste, egg and ornament it with small leaves, bake it, add cullis, and serve it.

*Raised Turkey Pic with a Tongue.*

Bone a turkey, take a boiled pickled tongue, pare the principal part, put it into the centre of the turkey with a light forcemeat well seasoned, and some slices of throat sweetbreads. Sew it up, and put it into boiling water ten minutes. Make a crust with raised paste big enough for the turkey, which, when cold, put in with bards of fat bacon upon it and forcemeat at the bottom of the crust; cover and ornament it as a raised chicken pie, and bake it. When done, take off the lid and the bards of bacon, glaze the breast lightly, add a cullis or green truffle sauce, and serve it.

Pullets, chickens, partridges, and pheasants, may be done in the same way; but instead of the tongue put in whole green truffles pared, and some truffles pounded with the forcemeat; and when served up, add a good cullis. Or, instead of a raised crust, they may be put in a dish and covered with puff paste, &c.

### *Raised Macaroone Pie.*

Raise a crust, ornament and bake it, have ready some hot macaroone stewed, and a white fricassee of chicken in separate stewpans, and put them alternately into the pie; strew a little grated Parmesan cheese over it, put a slip of paper round the edge of the pie, to prevent its burning, Colour the cheese with a salamander, and serve it.

### *Raised Beef-steak Pie.*

Take rump steaks, cut the skin from the fat, beat the steaks with a chopper, cut them into middling-sized pieces, pass them with a bit of fresh butter, pepper, salt, lemon-juice, and eschalots chopped, and when half done, put them into a dish till cold. Blanch oysters, strain them, and preserve the liquor; raise a crust, put a layer of steaks at the bottom, some oysters upon it, and so alternately; cover the pie, ornament and bake it. When done, put into it a good cullis, with the oyster liquor and some catsup mixed with it, and serve it.

Steaks with oysters may be done in the same way, put into a deep dish, and covered with puff paste.

### *Veal Pie.*

Cut the best end of a loin of veal in thin chops, take off part of the bone and some of the fat from the kidney; season with pepper and salt, put them into a deep dish with yolks of boiled eggs, cover

with puff paste, egg and ornament with leaves, bake it, and when it is to be served up, put in some good consommé.

### *Pork Pie.*

Cut into chops a piece of loin of pork with the rind and part of the under bone cut off; season them with pepper and salt, cover them with puff paste, bake the pie, and when it is to be served up, put in some cullis, with the essence of two onions, and a little mustard mixed with it.

Puff paste for meat pies has the best appearance when baked; but another crust may be preferred, made thus—mix together half a pound of sifted flour, six ounces of fresh butter, the yolks and whites of two eggs well beaten, and a little milk and salt; knead it well, and roll it out.

### *Eel Pie.*

Skin and clean them, cut them into pieces two inches long, pass them with chopped parsley and eschalots, a little grated nutmeg, pepper, salt, and lemon-juice, for five minutes; put a little light forcemeat at the bottom of a deep dish; put the eels over it, cover with puff paste, bake it, and put into it some beshamel or cullis.

### *Mutton Pie.*

Take off the bone from part of a loin of mutton, cut it into chops, and season it with pepper and salt. Put into a deep dish a layer of chops, and upon them some slices of peeled potatoes (and if approved, some thin slices of onions) put the remaining chops over, cover with puff paste, bake it, and add some cullis. The chops may be passed with sweet herbs, &c. and when cold put into small

or large raised crusts, with the above vegetables, and cullis added when baked.

### *Another Way.*

Take off the skin and outside fat of a loin or mutton, cut it into steaks, and season them well with pepper and salt. Put them into a dish, pour in as much water as will cover them. Then set on the crust, and let it be well baked.

### *Sea Pie.*

Season with a little salt and plenty of pepper small pieces of salt beef and pickled pork, veal, and mutton chops, a goose or a duck cut in pieces, and onions and potatoes cut in thick slices. Make a paste with beef suet chopped fine, and some flour and water; knead them well together, and sheet a large bowl with it, put into it the above ingredients alternately; cover it with the paste, put a cloth over, and boil it four hours. When it is to be served up, take off the cloth, make a little hole in the top, and add a good consommé.

### *Venison Pasty.*

Bone a neck and breast of venison, and season them well with pepper and salt, put them into a pan, with the best part of a neck of mutton sliced and laid over them; pour in a glass of red wine, put a coarse paste over it, bake it two hours in an oven, lay the venison in a dish, pour the gravy over, and put one pound of butter over it; make a good puff paste, and lay it near half an inch thick round the edge of the dish; roll out the lid, which must be a little thicker than the paste on the edge of the dish, and lay it on; then roll out another lid pretty thin, and cut in flowers, leaves, or whatever form you please, and lay it on the other. It will keep in



the pot it was baked in eight or ten days; but let the crust be kept on, that the air may not get to it. A breast and shoulder of venison are the most proper for a pasty.

### *Olive Pie.*

Cut thin slices from a fillet of veal, rub them over with yolks of eggs, and strew on them a few crumbs of bread: shred a little lemon-peel very fine, and put it on them, with a little grated nutmeg, pepper, and salt; roll them up very tight, and lay them in a pewter dish; pour on half a pint of good gravy, put half a pound of butter over it, make a light paste, and lay it round the dish. Roll the lid half an inch thick, and lay it on.

### *Calf's Head Pie.*

Boil the head till tender, and then carefully take off the flesh as whole as you can. Then take out the eyes, and slice the tongue. Make a good puff paste crust, cover the dish, and lay in the meat. Throw the tongue over it, and lay the eyes, cut in two, at each corner. Season it with a little pepper and salt, pour in half a pint of the liquor it was boiled in, lay on it a thin top crust, and bake it an hour in a quick oven. In the mean time boil the bones of the head in two quarts of liquor, and two or three blades of mace, some whole pepper, a large onion, and a bundle of sweet herbs. When it is reduced to a pint, strain it off, and add two spoonfuls of catsup, three of red wine, a small piece of butter rolled in flour, and half an ounce of truffles and morels. Season it to the palate, and boil it. Roll half the brains with some sage, beat them up, and add to them twelve leaves of sage chopped very fine; stir all together, and give it a boil. Take the other part of the brains, and beat

them with some of the sage chopped fine, a little lemon-peel minced, and half a small nutmeg grated. Beat up the whole with an egg, and fry it in little cakes, of a fine light brown. Boil six eggs hard, take the yolks, and when the pie comes home, take off the lid, lay the yolks and cakes over it, pour in all the sauce, and send it hot to table, without the lid.

### *Calf's Feet Pie.*

Boil calf's feet in three quarts of water, with three or four blades of mace, gently, till reduced to one half. Take out the feet, strain the liquor, and make a good crust. Cover the dish, take the flesh from the bones, and put half into it. Strew over half a pound of currants clean washed and picked, and half a pound of raisins stoned. Lay on the rest of the meats, skim the liquor they were boiled in, sweeten it, and put in half a pint of white wine. Pour all into the dish, put on a lid, and bake it an hour and a half.

### *Sweetbread Pie.*

Lay a puff paste, half an inch thick, at the bottom of a deep dish, and put a forcemeat round the sides. Cut three or four sweetbreads in pieces, according to the size the pie is intended to be of, lay them in first, then some artichoke bottoms, each cut into four pieces; then some cocks' combs, a few truffles and morels, some asparagus tops, and fresh mushrooms, yolks of eggs boiled hard, and forcemeat balls; season with pepper and salt. Almost fill the pie with water, cover it, and bake it two hours. When done, pour in some veal gravy, thickened with a very little cream and flour.

*Cheshire Pork Pic.*

Cut a loin of pork into steaks without the skin. Season them with pepper, salt, and nutmeg, and make a good crust. Put into a dish a layer of pork, then a layer of pippins, pared and cored, and sugar sufficient to sweeten it. Then place another layer of pork, and put in half a pint of white wine. Lay some butter on the top, close the pic, and send it to the oven. If the pic is large, you must put in a pint of white wine.

*Devonshire Squab Pic.*

Cover the dish with a good crust, and put at the bottom of it a layer of sliced pippins, then a layer of mutton steaks, cut from the loin, and seasoned with pepper and salt. Put another layer of pippins, peel some onions, slice them thin, and put a layer of them over the pippins, then a layer of mutton, and then pippins and onions. Pour in a pint of water, close up the pie, and bake it.

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 POULTRY, &c.
*A plain Goose Pic.*

Quarter a goose, season it well with pepper and salt, and lay it in a raised crust. Cut half a pound of butter into pieces and put it in different places on the top; lay on the lid, and put it in a moderate oven.

*Another Way.*

Bone a goose and a fowl, and well season them, put forcemeat into the fowl, and put the fowl into the goose. Lay these in a raised crust, and fill the corners with a little forcemeat. Put half a pound

of butter on the top cut into pieces, cover it, send it to the oven, and let it be well baked. It may be eaten either hot or cold, and makes a good side-dish for supper.

### *Giblet Pie.*

Clean two pair of giblets well, and put all but the livers into a saucepan, with two quarts of water, twenty corns of whole pepper, three blades of mace, a bundle of sweet herbs, and a large onion. Stew them very gently till tender. Have a good crust ready, cover a dish, lay at the bottom a rump steak seasoned with pepper and salt, put in the giblets, with the livers; strain the liquor they were stewed in, season it with salt, and pour it into the pie. Put on the lid, and bake it an hour and a half.

### *Duck Pie.*

Scald two ducks and make them very clean; cut off the feet, the pinions, necks, and heads; take out the gizzards, livers, and hearts, pick all clean, and scald them; take out the fat from the inside, lay a good puff paste all over the dish, season the ducks both inside and out with pepper and salt, and lay them in the dish with the giblets at each end properly seasoned. Put in as much water as will nearly fill the pie, lay on the crust, and bake it well.

### *Partridge Pie.*

Truss two brace of partridges, as fowls for boiling. Put eschalots into a marble mortar, with parsley cut small, the livers of the partridges, and twice the quantity of bacon. Beat these well together, and season them with pepper, salt, and a blade or two of mace. When pounded to a paste, add some fresh mushrooms. Raise a crust for the pie, and cover the bottom with the seasoning; then lay in the partridges without stuffing; put the remainder of the



seasoning about the sides, and between the partridges. Mix some pepper and salt, a little mace, some eschalots shred fine, fresh mushrooms, and a little bacon, beat fine in a mortar. Strew this over the partridges, and lay on thin slices of bacon. Put on the lid, send it to the oven, and two hours will bake it. When done, remove the lid, take out the slices of bacon, and skim off the fat. Put in a pint of rich veal gravy, squeeze in the juice of an orange, and serve it hot.

### *Hare Pie.*

Cut a hare into pieces, season it with pepper, salt, nutmeg, and mace: put it into a jug with half a pound of butter, close it up, set it in a copper of boiling water, and make a rich forcemeat with a quarter of a pound of scraped bacon, two onions, a glass of red wine, the crumb of a penny loaf, a little winter savory, the liver cut small, and some nutmeg. Season well with pepper and salt; mix it up with the yolks of three eggs, raise the pie, and lay the forcemeat in the bottom of the dish. Put in the hare, with the gravy from it, and lay on the lid. An hour and a half will bake it.

### *Shropshire Rabbit Pie.*

Cut two rabbits in pieces, and cut two pounds of fat pork small, and season them with pepper and salt. Make a good puff paste crust, cover a dish with it, and lay in the rabbits and pork mixed. Parboil the livers of the rabbits, and beat them in a mortar, with the same quantity of fat bacon, a little sweet herbs, and some oysters. Season with pepper, salt, and nutmeg, mix it up with the yolk of an egg, and make it into small balls. Scatter them in the pie, with some artichoke bottoms cut in dice, and some cock's combs. Grate a small nutmeg over the meat, pour in half a pint of red wine, and half a pint

of water. Close the pie, and bake it an hour and a half in a quick oven.

### *Fine Patties.*

Slice any quantity of either turkey, house lamb, or chicken, with an equal quantity of the fat of lamb, loin of veal, or the inside of a sirloin of beef, and a little parsley, thyme, and lemon-peel shred. Pound all fine in a marble mortar, and season it with salt and white pepper. Make a fine puff paste, roll it out into thin square sheets, and put the meat in the middle. Cover the patties, close them all round, cut the paste even, wash them over with the yolk of an egg, and bake them twenty minutes in a quick oven. Have ready a little white gravy, seasoned with pepper, salt, and a little eschalot, thickened with cream or butter. When the patties are done, cut a hole in the top, and pour in some gravy.

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### FRUIT PIES, &c.

#### *Apple Pie.*

Put a good puff paste round the edge of a dish. Pare, quarter, and core some apples. Then lay in a thick row of them, and put in half the sugar you intend for the pie. Mince a little lemon-peel fine, spread it over the sugar and apples, and squeeze in a little juice of lemon; scatter a few cloves over, and lay on the rest of the apples and sugar, with a little more of the lemon juice. Boil the parings of the apples and cores in some water, with a blade of mace, till the flavour is extracted; strain it, put in a little sugar, and boil it till reduced to a small quantity: then pour it into the pie, put on a crust, and send it to the oven. A little quince or marmalade will greatly enrich the flavour. When done, beat up the yolks of two eggs, with half

pint of cream, and a little nutmeg and sugar. {Stir it  
 over a slow fire till near boiling; then take off the  
 fire, and pour it in. Cut the crust into  
 three-cornered pieces, and stick them about the

A pear pie may be done in the same way, but  
 with the quince or marmalade.

### *Apple Tart.*

Scald eight or ten large codlings; when cold, take  
 off the skins, beat the pulp as fine as possible with  
 a spoon; mix it with the yolks of six eggs, and the  
 whites of four beat very fine, put in some grated  
 nutmeg, and sweeten it to the taste. Melt fresh  
 butter, beat it till of the consistence of thick cream.

Make a puff paste, and cover a tin patty-pan with  
 it; pour in the ingredients, but do not cover it with  
 the paste. When baked a quarter of an hour, slip  
 it out of the patty-pan on a dish, and strew over some  
 sugar finely beaten and sifted.

### *Cherry Pie.*

Make a good crust. Lay a little of it round the  
 sides of a dish, and strew sugar at the bottom. Lay  
 in the fruit and sugar at the top. Put on a lid,  
 and bake it in a slack oven. If you mix some cur-  
 rants with the cherries, it will be a considerable im-  
 provement. A plumb or gooseberry pie may be  
 made in the same manner.

### *Mince Pie.*

Shred and chop very fine three pounds of suet  
 with two pounds of raisins stoned; take the same  
 quantity of currants picked, washed, rubbed, and dried  
 at the fire. Pare half a hundred of pippins, coar and  
 chop them small, grind a pound of fine sugar, have  
 a quarter of an ounce of mace, a quarter of an ounce  
 of cloves, and two large nutmegs, all together; put

them all into a large pan, mix them well with half a pint of brandy, and half a pint of sack, put it down close in a stone pot, and it will keep three or four months. To make the pies, take a little dish, somewhat larger than a soup plate, lay a very thin crust all over, lay a thin layer of meat, and then a layer of citron cut very thin, then a layer of mince-meat, and a layer of orange-peel cut thin; over that a little meat, squeeze in half the juice of a fine Seville orange or lemon, lay on the crust, and bake it nicely. These pies eat fine cold. If made in patties, mix the meat and sweetmeats accordingly. If meat is wanted in the pies, parboil a neat's tongue, peel it, and chop the meat as fine as possible, and mix it with the rest; or two pounds of the inside of a sirloin of beef boiled. When meat is used, the quantity of fruit must be doubled.

#### *Orange or Lemon Tarts.*

Rub well with salt six large oranges or lemons, and put them into water, with a handful of salt in it, for two days. Put to them every day fresh water without salt, for a fortnight. Boil them till tender, cut them into half-quarters corner-ways as thin as possible. Boil six pippins pared, cored, and quartered, in a pint of water, till they break; then put the liquor to the oranges or lemons, with half the pulp of the pippins well broken, and a pound of sugar. Boil these a quarter of an hour, then put them into a pot, and squeeze in two spoonfuls of the juice of either an orange or lemon, according to the kind of tart. Put puff paste very thin into small and shallow patty-pans. Take a feather or brush, and rub them over with melted butter, sift some double refined sugar over them, which will form a pretty icing, and put them in the oven.



*Tart de Moi.*

Put round a dish a puff paste, and then a layer of biscuit; then a layer of butter and marrow, another of all sorts of sweetmeats, and proceed thus till the dish is full. Boil a quart of cream, thicken it with eggs, put in a spoonful of orange-flower water, sweeten it with sugar to the taste, pour it over the whole, and bake it half an hour.

*Artichoke Pie.*

Boil twelve artichokes, break off the leaves and chokes, and take the bottoms clear from the stalks. Make a puff-paste, and lay four ounces of fresh butter over the bottom of the pie. Then place a row of artichokes, strew a little pepper, salt, and beaten mace over, then another row, strew on the rest of the spice, and put in a quarter of a pound more butter cut in small pieces. Boil half an ounce of truffles and morels in a quarter of a pint of water, and pour the water into the pie, cut the truffles and morels very small, and throw them over. Pour in a gill of white wine, cover the pie, bake it till the crust is done, when the pie may be taken out of the oven.

*Vermicelli Pie.*

Moderately season four pigeons with pepper and salt, stuff them with a piece of butter, a few crumbs of bread, and a little parsley cut small; butter a deep earthen dish, cover the bottom with two ounces of vermicelli. Make a puff paste, roll it pretty thick, lay it on a dish, put in the pigeons, breast downwards; lay a thick lid on the pie, and bake it in a moderate oven. When done, take the dish it is to be served in, turn the pie on it, and the vermicelli will be seen on the top.

## FISH PIES.

*Turbot Pie.*

Parboil the turbot, season it with a little pepper, salt, cloves, nutmeg, and sweet herbs cut fine. Make a paste, lay the turbot in the dish, with some yolks of eggs, and a whole onion. Lay plenty of fresh butter on the top, put on the lid, and bake it. When done, take out the onion, and serve it hot.

*Sole Pie.*

Cover a dish with a good crust ; boil two pounds of eels till tender, pick the flesh from the bones, and put the bones in the liquor in which the eels were boiled, with a blade of mace and a little salt. Boil them till there is only a quarter of a pint of liquor, and strain it. Mix the flesh with a little lemon-peel chopped small, salt, pepper, and nutmeg, a few crumbs of bread grated, some parsley cut fine, an anchovy, and a quarter of a pound of butter. Lay this in the bottom of the dish ; then cut the flesh from a pair of large soles, take off the fins, lay it on the seasoning, pour in the liquor the eels were boiled in, close up the pie, and bake it.

*Flounder Pie.*

Gut and wash them clean, and dry them in a cloth : give them a gentle boil, then cut the flesh from the bones, lay a good crust over the dish, put a little fresh butter at the bottom, and on that the fish. Season it with pepper and salt to the taste : boil the bones in the water the fish was boiled in, with a small piece of horse-radish, a little parsley, a bit of lemon-peel, and a crust of bread, till there is just liquor enough for the pie, then strain it, and pour it over the fish : put on the lid, and send it to a moderately heated oven.

*Carp Pie.*

Scrape off the scales, and gut and wash a large carp clean. Boil an eel till almost tender; pick off all the meat, and mince it fine, with an equal quantity of crumbs of bread, a few sweet herbs, lemon-peel cut fine, a little pepper, salt, and grated nutmeg; an anchovy, half a pint of oysters parboiled and chopped fine, and the yolks of three hard eggs cut small: roll it up with a quarter of a pound of butter, and fill the belly of the carp. Make a good crust to cover the dish, and lay in the fish. Save the liquor of the eels, put into it the eel bones, and boil them with a little mace, whole pepper, an onion, some sweet herbs, and an anchovy, till reduced to half a pint; then strain it, add to it a quarter of a pint of white wine, and a piece of butter about the size of a hen's egg mixed in a very little flour. Boil it up, and pour it into the pie; then put on the lid, and bake it an hour in a quick oven.

*Tench Pie.*

Put a layer of butter at the bottom of the dish, and grate in some nutmeg, with pepper, salt, and mace: then lay in the tench, cover them with some butter, and pour in some red wine with a little water; then put on the lid, and when baked pour in melted butter mixed with good rich gravy.

*Trout Pie.*

Lard a brace of trout with eels; raise the crust, and put a layer of fresh butter at the bottom; make a forcemeat of trout, mushrooms, truffles, morels, chives, and fresh butter. Season them with salt, pepper, and spice; mix these up with the yolks of two eggs, stuff the trout with it, and lay them on a dish; cover them with butter, put on the lid, and

send it to the oven. Have good fish gravy ready, and when the pie is done, raise the crust, and pour it in.

### *Salmon Pie.*

Make a good crust, and take a piece of fresh salmon, well cleansed, and season it with salt, mace, and nutmeg : put a piece of butter at the bottom of the dish, and lay in the salmon. Melt butter in proportion to the size of the pie ; boil a lobster, pick out all the flesh, chop it small, bruise the body, and mix it well with the butter : pour it over the salmon, put on the lid, and bake it well.

### *Herring Pie.*

Scald, gut, and wash them clean ; cut off the heads, fins, and tails. Make a good crust to cover the dish, and season the herrings with beaten mace, pepper, and salt. Put a little butter in the bottom of the dish, and then the herrings ; over these put apples and onions sliced very thin. Put butter on the top, pour in a little water, lay on the lid, and bake it well.

### *Lobster Pie.*

Boil two or three lobsters, take the meat out of the tails, and cut it into pieces ; take out all the spawn, and the meat of the claws ; beat it well in a mortar, season it with pepper, salt, two spoonfuls of vinegar, and a little anchovy liquor. Melt half a pound of fresh butter, and stir all together with the crumb of a halfpenny roll rubbed through a fine cullendar, and the yolks of ten eggs. Put a fine puff-paste over the dish, lay in the tails first, and the rest of the meat on them ; then put on the lid, and bake it in a slow oven.



## CHAP. XVII.

## PANCAKES AND FRITTERS.

*General Directions.*

LET the pan be thoroughly clean, fry them in sweet lard, or fresh butter, of a light brown colour, and thoroughly drain the grease from them before they are served up.

*Pancakes.*

Beat up the yolks of six or eight eggs well together, and stir them in a quart of milk. Mix flour first with a little milk, and then add the rest by degrees. Put in two spoonfuls of beaten ginger, a glass of brandy, and a little salt, and stir all well together. Put a piece of butter into a stewpan, then pour in a ladleful of the batter, which will make a pancake, moving the pan round, that the batter may spread all over it.—Shake the pan, and when one side is done, turn it; when both sides are done, lay it in a dish before the fire, and in like manner do the rest; strew a little sugar over them, and serve them.

*Cream Pancakes.*

Mix the yolks of two eggs with half a pint of cream, two ounces of sugar, and a little beaten cinnamon, mace, and nutmeg. Rub the pan with lard, and fry them as thin as possible. Grate over them some fine sugar.

*Rice Pancakes.*

Put three spoonfuls of flour of rice, and a quart of cream, on a slow fire and keep stirring it until somewhat thick. Pour into it half a pound of butter, and nutmeg grated. Put the whole into an earthen pan, and when cold, stir in three or four spoonfuls of flour, a little salt, some sugar, and nine eggs well beaten, and fry them nicely. If cream is not to be had, use new milk, and add another spoonful of flour of rice.

*Pink-coloured Pancakes.*

Boil a large beet-root till tender, and beat it fine with a marble mortar. Add the yolks of four eggs, two spoonfuls of flour, and three spoonfuls of cream. Sweeten to the taste, grate in half a nutmeg, and add a glass of brandy. Mix all well together, and fry the pancakes in butter. Garnish with green sweet-breads, preserved apricots, or green sprigs of myrtle. It is a good corner dish either at dinner or supper.

*Clary Pancakes.*

Beat three eggs, three spoonfuls of fine flour, and a little salt well together, and mix them with a pint of milk. Put lard into the pan, and when hot, pour in the batter as thin as possible, then lay in some clary leaves washed and dried, and pour a little more batter thin over them. Fry them a nice brown, and serve them hot.

*Plain Fritters.*

Grate the crumb of a penny loaf, mix it in a pint of milk very smooth, when cold, add the yolks of five eggs, three ounces of sifted sugar, and some grated nutmeg. Fry them in hog's lard, and

when done, pour melted butter, wine, and sugar into the dish.

### *Custard Fritters.*

Beat up the yolks of eight eggs with a spoonful of flour, half a nutmeg, a little salt, and a glass of brandy, add a pint of cream, sweeten it, and bake it in a small dish. When cold cut it in quarters, dip them in batter made of half a pint of cream, a quarter of a pint of milk, four eggs, a little flour, and some ginger grated. Fry them in good lard or dripping, and when done, strew some grated sugar over them.

### *Apple Fritters.*

Pare and core some of the largest apples you can get, and cut them in round slices. Take half a pint of ale and two eggs, and beat in as much flour as will make it rather thicker than a common pudding, with nutmeg and sugar to the taste. Let it stand three or four minutes to rise. Dip the slices of apple in the batter, fry them crisp, and serve them up with sugar grated over, and wine sauce in a boat.

### *Another Way.*

Mix together three ounces of sifted flour, a little salt, a gill of cream or milk, and three eggs; beat them for ten minutes with a spoon or whisk. Pare twelve Holland pippins, cut them into halves, core and put them into the batter. Have ready boiling lard, take the pippins out singly with a fork, fry them till done of a light colour, and drain them dry; serve them up with sifted sugar over, some pounded cinnamon on one plate, and Seville oranges on another.

Peaches or pears may be done in the same way; or oranges, which are to be peeled, divided into quarters, and then put into the batter. Some jam may be mixed with the batter instead of apples, and fried in small pieces.

*Water Fritters.*

Mix five or six spoonfuls of flour, a little salt, a quart of water, eight eggs well beat up, and a glass of brandy, all well together: the longer they are made before dressed the better. Before you do them, melt half a pound of butter, beat it well in, and fry them in hog's lard.

*White Fritters.*

Wash two ounces of rice clean in water, and dry it before the fire; beat it very fine in a mortar, and sift it through a lawn sieve. Put it into a saucepan, wet it with milk, and when thoroughly moistened add to it another pint of milk. Set the whole over a stove or slow fire, and keep it always moving: put in a little ginger, and some candied lemon-peel grated. Keep it over the fire till of the thickness of fine paste. When quite cold spread it out with a rolling pin, and cut it into little pieces, taking care they do not stick to each other. Flour your hands, roll up the fritters handsomely, and fry them. When done, strew on them some sugar, and pour a little orange flour water over them.

*Hasty Fritters.*

Put butter into a stewpan, and let it heat; then take half a pint of good ale, and stir into it by degrees a little flour; put in a few currants, or chopped apples, beat them up quick, and drop a large spoonful at a time all over the pan, but be careful that they do not stick together. Turn them with an egg-slice, and when of a fine brown, lay them on a dish, strew sugar over them, and serve them hot.



*Fritters Royal.*

Put a quart of new milk into a saucepan, and when it begins to boil, pour in a pint of sack, or wine. Then take it off, and let it stand five or six minutes; skim off the curd, and put it into a basin: mix it up well with six eggs, and season it with nutmeg. Beat it with a whisk, and add flour sufficient to give it the thickness of batter; put in some sugar, and fry them quick.

*Tansey Fritters.*

Pour a pint of boiling milk on the crumb of a penny-loaf, let it stand an hour, and then add as much juice of tansey as will give it a flavour. Put in a little of the juice of spinach, to make it green. Add a spoonful of ratafia-water, or brandy, sweeten it to the taste; grate the rind of half a lemon, beat the yolks of four eggs, and mix them all together. Put them in a stewpan, with a quarter of a pound of butter; stir it over a slow fire, till quite thick; then take it off, let it stand two or three hours, then drop a spoonful at a time into a pan of boiling lard; when done, grate sugar over them. Garnish the dish with slices of orange, and serve the wine-sauce in a boat.

*Rice Fritters.*

Boil a quarter of a pound of rice in milk till pretty thick; mix it with a pint of cream, four eggs, some sugar, cinnamon, nutmeg, six ounces of currants washed and picked, a little salt, and as much flour as will make a thick batter. Fry them in little cakes in boiling lard, and when done, send them up with white sugar and butter.

*Chicken Fritters.*

Put on a stewpan with some new milk, and as much flour of rice as will make it of a tolerable thickness. Beat up three or four eggs, and mix them well with the rice and milk. Add a pint of rich cream, set it over a stove, and stir it well. Put in powdered sugar, candied lemon-peel cut small, and fresh grated lemon-peel. Take all the white meat from a roasted chicken, pull it into small shreds, put it to the rest of the ingredients, and stir it all together. Then take it off, and it will be a rich paste. Roll it out, cut it into small fritters, and fry them in boiling lard. Strew the bottom of the dish with sugar finely powdered. Put in the fritters, and shake sugar over them.

*Bilboquet Fritters.*

Break five eggs into two handfuls of fine flour, put milk enough to make it work well together, and put in some salt, and work it again. When well made, put in a tea-spoonful of powder of cinnamon, the same quantity of lemon-peel grated, and half an ounce of candied citron cut very small. Rub a stewpan, over with butter, and put in the paste. Set it over a very slow fire, and let it be done gently, without sticking to the bottom or the sides of the pan. When just baked, take it out, and lay it on a dish. Set on a stewpan with a large quantity of lard; when it boils, cut the paste the size of a finger, and then cut it across at each end, which will rise and be hollow, and have a very good effect. Put them into the boiling lard; but great care must be taken in frying them, lest they rise too much. When done, sift some sugar on a warm dish, lay on the fritters, and sift some more sugar over them.

*Strawberry Fritters.*

Make a batter with flour, a spoonful of sweet oil, another of white wine, a little rasped lemon-peel, and the whites of two or three eggs; make it pretty soft, just fit to drop with a spoon. Mix large strawberries with it and drop them with a spoon into the hot fritters. When of a good colour, take them out, and drain them on a sieve. Strew sugar over them, or glaze them, and serve them to table.

*Raspberry Fritters.*

Grate the crumb of a French roll, or two Naples biscuits, and put to it a pint of boiling cream. When cold, add to it the yolks of four eggs well beaten up. Mix all together with some raspberry juice; drop them into a pan of boiling lard in small quantities, and when done stick them with blanched almonds sliced.

*Currant Fritters.*

Stir into half a pint of ale that is not bitter, as much flour as will make it pretty thick, with a few currants. Beat it up quick, have the lard boiling, and put a large spoonful at a time into the pan.

*German Fritters.*

Take some well tasted crisp apples, pare, quarter, and core them; and cut them into round pieces. Put into a stewpan a quarter of a pint of French brandy, a table-spoonful of fine sugar pounded, and a little cinnamon. Put the apples into this liquor, and set them over a gentle fire, stirring them often, but not to break them. Set on a stewpan with some lard. When it boils drain the apples, dip them in some fine flour, and put them into the pan. Strew

sugar over the dish, set it on the fire; lay in the fritters, strew a little sugar over them, and glaze them over with a red hot salamander.

*Almond Fraze.*

Steep a pound of Jordan almonds blanched in a pint of cream, ten yolks of eggs, and four whites: take out the almonds, and pound them fine in a mortar; mix them again in the cream and eggs, and put in some sugar, and grated white bread, then stir them all together. Put fresh butter into the pan, and when hot, pour in the batter, stirring it in the pan till of a good thickness. When done, turn it into a dish, and throw sugar over.

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POTTING.

*General Directions.*

All potted articles must be well covered with butter, tied over with strong paper, and baked well. When done, pick out the skins clean, and drain the gravy from the meat. Beat the seasoning well before put into the meat, and put it in by degrees as it is beating. Press the meat down hard when put into the pot, and let it be cold before the clarified butter is poured over.

*Clarified Butter for Potting.*

Put fresh butter into a stewpan, with a spoonful of cold water; set it over a gentle fire till oiled, skim it, and let it stand till the sediment is settled; then pour off the oil, and when it begins to congeal put it over the different ingredients.



*Cheese.*

Add to a pound of grated Parmezan or Cheshire cheese three ounces of cold fresh butter, a little sifted mace, and a tea-spoonful of mustard. Mix all well in a marble mortar, put it into small pots, cover it with clarified butter, and set the pots in a cold dry place.

*Veal.*

Take part of a knuckle or fillet of veal that has been stewed, or bake it on purpose; beat it to a paste with butter, salt, white pepper, and mace pounded. Pot it, and pour clarified butter over.

*Another Way.*

Cut small a pound of lean white veal, put it into a stewpan, with two ounces of fresh butter, the juice of a lemon, pepper, salt, sifted mace, a bay-leaf, allspice, cloves, nutmeg, cinnamon, and mushroom powder, a small quantity of each, a little parsley, thyme, savory, and two eschalots chopped fine; stew them ten minutes, then pound them; add a pound of the mellow part of a boiled pickled tongue, half a pound of cold fresh butter, and mix them well together with two eggs beaten; then press the mixture down tight into small pots, cover them with paper, and put them into a moderate oven; bake them twenty minutes, and when the meat is cold, put over it clarified butter.

*Pheasants, Partridges, Chickens, Larks, and small Birds.*

Pass them with the same ingredients as for veal, and when half done take them out, and put the lean veal in. When the forcemeat is made put the birds

into the pots with it, bake them, and proceed as with potted veal.

*Lobster.*

Boil two live hen lobsters in strong salt and water till half done; take the meat and spawn out of the shells, put them into a stewpan, add a little beaten and sifted mace, cloves, nutmeg, pepper, salt, a small quantity of lemon-juice, a spoonful of essence of ham, a desert spoonful of anchovy liquor, the same as for fish sauce, and simmer them over a fire for ten minutes; then pound the meat in a marble mortar, reduce the liquor almost to a glaze, and put it to the meat with a quarter of a pound of fresh butter; mix them well together, press the mixture down into small flat pots; cover them with clarified butter, and when cold tie white paper over, and set them in a dry place.

*Prawns, Shrimps, Crayfish, and Crabs*

May be done in the same manner.

*Beef.*

Take two pounds of the fillet out of the inside of a rump of beef, and two pounds of best fat bacon. Cut them small, and put them into a marble mortar, add to them a small quantity of parsley, thyme, savory, four eschalots chopped fine, some pepper, salt, two spoonfuls of essence of ham, a spoonful of mushroom powder, sifted mace, cloves, and allspice, a little of each, two eggs beaten, and a gill of Rhenish wine: pound all well together till quite fine, then fill small pots with the mixture, and cover it with paper: bake it very gently for forty minutes, and when cold cover it with clarified butter.

*Cold Beef.*

Cut it small, add to it melted butter, two anchovies, boned and washed, and a little Jamaica pepper beat fine. Beat them well in a marble mortar till the meat be yellow; then pot it, and cover it with clarified butter.

*Geese and Turkeys.*

Cut a fat goose and a fat turkey down the rump, and bone them. Lay them flat open, season them all over with three nutmegs, the like proportion of white pepper, and as much salt as both the spices. Lay the turkey within the goose, and keep them in seasoning two nights and a day; then roll them up as collared beef, very tight and short, and bind the whole fast with a strong tape. Bake it in a long pan, till very tender. Let it lie in the hot liquor an hour; then take it out, and let it stand till the next day; unbind it, place it in a pot, and pour clarified butter over. Keep it for use, and slice it out thin as wanted.

*Neat's Tongue.*

Rub it with an ounce of saltpetre, and four ounces of brown sugar, and let it lie two days; then boil it till quite tender, and take off the skin and side bits. Cut the tongue in thin slices, beat it in a marble mortar, with a pound of clarified butter, season it to the taste with pepper, salt, and mace. Beat all very fine, put it into small potting-pots, and pour over clarified butter.

*Moor Game.*

Pick and draw the game, wipe them clean, and season them well with pepper, salt, and mace. Put

one leg through the other, and roast them till brown. When cold, put them into potting-pots, and pour over clarified butter, on all parts excepting the head. Keep them in a dry place for use.

### *Venison.*

Rub it with vinegar, if stale, and let it lie an hour; then dry it, and rub it with red wine. Season with pepper, salt, and beaten mace, and put it on an earthen dish: pour over it half a pint of red wine, a pound of butter, and bake it. If a shoulder, put a coarse paste over, and bake it all night in a brown bread oven. When done, pick it clean from the bones, and beat it in a marble mortar, with the fat from the gravy: if not sufficiently seasoned, add more with clarified butter, and keep beating it till a fine paste; then pot it, and pour clarified butter over.

### *Hare.*

Let it hang up four or five days with the skin on, case it, and cut it up as for eating; put it into a pot, and season it with pepper, salt, and mace, with a pound of butter upon it; tie it down, bake it in a bread oven, and when done, pick it clean from the bones, pound it fine in a mortar, with the fat from the gravy, pot it, and pour clarified butter over.

### *Herrings.*

Cut off the heads, and lay them close in an earthen pot. Between every layer of herrings strew salt, but not too much: put in cloves, mace, whole pepper, and a nutmeg cut in pieces; fill up the pot with vinegar, water, and a quarter of a pint of white wine. Cover and tie it down, and bake it; when cold, pot it for use.



*Char.*

Cleanse them, cut off the fins, tails, and heads, and lay them in rows in a long baking-pan, first seasoning them with pepper, salt, and mace. When done, let them stand till cold, pot them, and pour clarified butter over.

*Eels.*

Skin, cleanse, and wash clean a very large eel. Dry it in a cloth, cut it in pieces about four inches long; season them with a little beaten mace, nutmeg, pepper, salt, and a little sal-prunella beaten fine. Lay them in a pan, pour as much clarified butter over as will cover them, and bake them half an hour in a quick oven: but the size of the eel will determine what time to bake it: take them out with a fork, and lay them on a coarse cloth to drain. When cold, season them again with the same seasoning, and lay them close in the pot; take off the butter they were baked in clear from the gravy of the fish, and set it in a dish before the fire. When melted, pour it over them, and put them by for use. Bone them if you think proper, but use no sal-prunella.

*Lampreys.*

Skin and cleanse them with salt, and wipe them dry. Beat black pepper, mace, and cloves with salt, and season the fish with it; lay them in a pan, cover them with clarified butter, and bake them an hour; then treat them in the same manner as above directed for eels.

*Smelts.*

Draw out the inside, and season them with salt, pounded mace, and pepper; put butter on the top,

and bake them. When nearly cold, take them out, and lay them on a cloth to drain. Pot them, take off the butter from the gravy, clarify it with more, and pour it over.

### *Pike.*

Scale it, cut off its head, split it, and take out the chine bone. Strew all over the inside bay-salt and pepper, roll it up round, and lay it in a pot. Cover it, and bake it an hour; then take it out, and lay it on a coarse cloth to drain: when cold, pot it, and cover it with clarified butter.

### *Salmon.*

Scale, wash, and dry a fresh salmon; slit it down the back, take out the bone, and mix some grated nutmeg, mace, pepper, and salt, and strew it over the fish; let it lie for two or three hours, then lay it in a large pot, and put to it half a pound of butter, and bake it an hour. When done, lay it to drain; then cut it up, and lay the pieces in layers, with the skin uppermost, in pots: put a board over the pots, and lay on a weight to press it till cold; then take the board and weight off, and pour over clarified butter. It may be sent to table in pieces, or cut in slices.

### *Ham with Chickens.*

Cut as much lean off a boiled ham as you please, and half the quantity of fat, as thin as possible; beat them fine in a mortar, with a little oiled butter, beaten mace, pepper, and salt; put part of this into a China pot; then beat the white part of a fowl, with a little seasoning, to qualify the ham; put a layer of chicken, then one of ham, and chicken at the top;

press it hard down, and when cold, pour clarified butter over it: when sent to table, cut out a thin slice in the form of half a diamond, and lay it round the edge of the pot.

*Potted Dripping for frying Fish, Meat, Fritters,  
&c.*

Boil six pounds of good beef-dripping in soft water, strain it into a pan, let it stand till cold; then take off the hard fat, and scrape off the gravy from the inside; do this five or six times; when cold and hard, take it off clean from the water; put it into a large saucepan with six bay-leaves, twelve cloves, half a pound of salt, and quarter of a pound of whole pépper; let the fat be entirely melted and not, let it stand till just cool enough to allow of its being strained through a sieve into the pot, which being done let it stand till quite cold, and then cover it up: you may do thus any quantity you please. Turn the pot upside down, and no rats can get at it. If it will keep on ship-board, it will make a good puff-paste, or crust for puddings, &c.

*Bullace Cheèse.*

Put full ripe bullaces into a pot, and to every quart of them put a quarter of a pound of loaf sugar beaten fine. Bake them in a moderately heated oven till soft, and rub them through a hair sieve. To every pound of pulp add half a pound of loaf sugar beaten fine. Then boil it an hour and a half over a slow fire, and keep stirring it all the time. Then pour it into potting-pots, tie brandy paper over and keep them in a cool place: when it has stood a few months it will cut very bright and fine.

## COLLARING.

*General Directions.*

It is material to observe in collaring any kind of meat, to roll it up well, and bind it as tight as possible, otherwise when cut, it will break in pieces, and its beauty be lost. Boil it enough, but not too much, and let it be quite cold before put in the pickle. After lying in it all night, take off the binding, put it into a dish, and when cut, the skin will look clear, and the meat have a proper solidity.

*Beef.*

Bone a piece of thick flank of beef, cut off the skin, and salt it with two ounces of saltpetre, two ounces of sal-prunella, two ounces of bay-salt, half a pound of coarse sugar, and two pounds of white salt. Beat the hard salts fine, and mix all together. Turn it every day, and rub it well with the brine for eight days; then take it out of the pickle, wash it, and wipe it dry. Take a quarter of an ounce of cloves, the same quantity of mace, twelve corns of allspice, and a nutmeg ground fine, with a spoonful of beaten pepper, a large quantity of chopped parsley, and some sweet herbs cut fine. Sprinkle it on the beef, and roll it up hard; put a coarse cloth round it, and tie it very tight with beggar's tape. Boil it in a large copper of water; if a large collar, it will take six hours boiling; but a small one will be done in five. Take it out, and put it in a press, or between two boards, and a large weight upon it, till cold; then take it out of the cloth, and cut it into slices. Garnish with raw parsley.

*Breast of Veal.*

Bone it, and beat it a little; rub it over with the yolk of an egg, and strew over a little beaten mace,



nutmeg, pepper, and salt ; a large handful of parsley chopped small, with a few sprigs of sweet marjoram, a little lemon-peel finely shred, an anchovy washed, boned, and chopped very small, and mixed with a few crumbs of bread. Then roll it up tight, bind it hard with a fillet, and wrap it in a clean cloth ; boil it two hours and a half in salt and water, and when done hang it up by one end, and make a pickle for it thus : to a pint of salt and water put half a pint of vinegar ; when sent to table, cut a slice off one of the ends. Garnish with pickles and parsley.

### *Breast of Mutton.*

Take off the skin of a breast of mutton, and with a sharp knife nicely take out all the bones ; but do not cut through the meat. Pick all the fat and meat off the bones, then grate nutmeg all over the inside of the mutton, a very little beaten mace, pepper, and salt, a few sweet herbs shred small, some crumbs of bread, and some of the bits of fat picked off the bones. Roll it up tight, stick in a skewer to hold it together, but in such a manner that the collar may stand upright in the dish. Tie a packthread across it, spit it, roll the caul of a breast of veal all round it, and roast it about an hour ; then take off the caul, dredge it with flour, baste it well with fresh butter, and let it be of a fine brown. It will require in the whole an hour and a quarter roasting. For sauce, take gravy beef, and cut and hack it well ; then flour it, and fry it a little brown ; after which put it into a stewpan half filled with boiling water, and add an onion, a bunch of sweet herbs a little crust of bread toasted, two or three blades of mace, four cloves, some whole pepper, and the bones of the mutton. Cover it close, stew it till quite rich and thick : then strain it, boil it up with some truffles and morels, a few mushrooms, a

spoonful of catsup, and two or three bottoms of artichokes, if you have them. Add enough of salt to season the gravy, take the packthread off the mutton, and set it upright in the dish. Cut the sweetbread into four, broil it of a fine brown, with a few forcemeat balls fried. Lay them round the dish, and pour in the sauce, and garnish with lemon.

### *Another Way.*

Bone a large breast of mutton, take out all the gristles. Rub it all over with the yolk of an egg, and season it with pepper, salt, nutmeg, parsley, thyme, and sweet marjoram, all shred small, and eschalot, if liked. Wash and cut an anchovy in bits. Strew all this over the meat, roll it up hard, tie it with a tape, and put it into a stewpan; brown it, add some gravy well seasoned, and thicken it with flour and butter. Put in some truffles and morels, if approved, or pickled cucumbers or gherkins sliced.

### *Calf's Head.*

Take off the hair, but leave on the skin; slit it down the face, and take out all the bones carefully from the meat; steep it in warm milk till white, then lay it flat, rub it with the white of an egg, and strew over it a spoonful of white pepper, two or three blades of beaten mace, a nutmeg grated, a spoonful of salt, two score of oysters chopped small, half a pound of beef marrow, and a large handful of parsley. Lay them all over the inside, cut off the ears, and put them on the thin part of the head; roll it up tight, bind it with a fillet, and wrap it up in a clean cloth. Boil it two hours; and when almost cold, bind it with a fresh fillet, and put it in a pickle made, as before directed, for a breast of veal.

*Pig.*

Bone the pig, have ready a light forcemeat, slips of lean ham, pickled cucumbers, fat bacon, white meat of fowl, and omlet of eggs, white and yellow. Season the inside of the pig with beaten spices ; then lay on them the forcemeat, and on that the slips of the above different articles alternately ; after which roll it up, put it into a cloth, tie each end, sew the middle part, put it into a stewpan, with a sufficient quantity of stock to cover it, and stew it two hours and a half. Then take it out of the liquor, tie each end tighter, lay it between two boards, and put a weight upon it to press it. When cold take it out of the cloth, trim and serve it up whole, either modelled or plain, or cut into slices, and put savory jelly round.

*Another Way.*

Kill a pig, take off the hair, draw out the entrails, and wash it clean ; with a sharp knife rip it open, and take out all the bones ; then rub it all over with pepper and salt beaten fine, a few sage leaves, and sweet herbs chopped small ; and roll up the pig tight, and bind it with a fillet. Fill a boiler with soft water, a bunch of sweet herbs, a few pepper-corns, a blade or two of mace, eight or ten cloves, a handful of salt, and a pint of vinegar. When boiling, put in the pig, and let it boil till tender ; then take it up, and when almost cold, bind it over again, put it into an earthen pot, and pour the liquor the pig was boiled in upon it. Remember to keep it covered.

*Venison.*

Bone a side of venison, take away all the sinews, and cut it into square collars of any size, so as

to make two or three collars. Lard it with fat clear bacon, as big as the top of a finger, and three or four inches long. Season the venison with pepper, salt, cloves, and nutmeg. Roll up the collars, tie them close with coarse tape, and put them into deep pots, with seasoning at the bottoms, some fresh butter, and three or four bay-leaves; then put in the rest with some seasoning and butter on the top, and over that beef suet finely shred and beaten; cover up the pots with coarse paste, and bake them four or five hours. Then take them out of the oven, and let them stand a little. Take out the venison, and drain it well from the gravy. Take off all the fat from the gravy, add more butter to the fat, and set it over a gentle fire to clarify. Then let it stand a little, and skim it well. Make the pots clean, or have pots ready, fit for each collar. Add a little seasoning, and some of the clarified butter, at the bottom. Then put in the venison, and fill up the pots with clarified butter, an inch above the meat. When it is thoroughly cold, tie it down with double paper, and lay a tile on the top. They will keep six or eight months. When the venison is wanted for use, put a pot of it for a minute into boiling water, and it will come out whole. Let it stand till cold, stick it round with bay-leaves, a sprig at the top, and serve it.

### *Eels.*

Cut an eel open, take out the bones, cut off the head and tail, and lay the eel flat on the dresser. Shred sage as fine as possible, and mix it with black pepper beaten, some nutmeg grated, and some salt. Lay it all over the eel, and roll it up hard in little cloths, tying it tight at each end. Then set on water, with pepper and salt, five or six cloves, three or four blades of mace, and a bay-leaf or two. Boil these, with the bones, head, and tail; then take out the bones, head, and tail, and put in the eel.



Let it boil till tender, then take it out of the liquor, and boil the liquor longer. Take it off, and when cold, put it to the eels; but do not take off the cloths till the collars are to be used.

### *Salmon.*

Take a side of salmon, and cut off a handful of the tail. Wash the large piece, and dry it with a cloth. Rub it over with yolks of eggs, and make forcemeat with what is cut off the tail; take off the skin, and put to it a handful of parboiled oysters, a tail or two of lobsters, the yolks of three or four eggs boiled hard, six anchovies, a large handful of sweet herbs chopped small, a little salt, chives, mace, nutmeg, pepper, and grated bread. Work all together into a body with yolks of eggs, and lay it with a little more pepper and salt all over the salmon. Then roll it into a collar, and bind it with broad tape. Boil water, salt, and vinegar, and then put in the collars, with a bunch of sweet herbs, sliced ginger, and nutmeg. Boil it gently near two hours; and when done, take it up. Put it into a sousing-pan; and as soon as the pickle is cold, put it to the salmon, and let it stand in it till wanted for use; or it may be potted after it is boiled, and filled up with clarified butter, which will keep it good longer than the other way.

### *Mackarel.*

Cut the mackarel, slit it down the belly, cut off the head, and take out the bones; but do not cut it in holes. Lay it flat upon its back, season it with pepper, salt, mace, and nutmeg, and a handful of parsley shred fine. Strew it over them, roll them tight, and tie them well in separate cloths. Boil them gently twenty minutes in vinegar, salt, and water; then take them out, put them into a pot, and pour the liquor on them. The next day take

the cloth off the fish, put a little more vinegar to the pickle, and keep it for use.

### *Mock Brawn.*

Boil four ox feet very tender, and pick the flesh entirely from the bones; boil the belly piece of pork till it is done enough, then bone it, and roll the meat of the feet up in the pork very tight; then take a strong cloth, with coarse tape, and roll it round very tight; tie it up in the cloth, boil it till it is so tender that a straw may be run through it. Let it be hung up in the cloth till quite cold; after which put it into cold water and salt, and it will be fit for use.

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## PICKLING.

### *General Rules.*

The best common vinegar may be in general used for pickling; it should be put into a well-cleaned copper or brass-preserving pan just before it is to be put over the fire, and when it boils must not remain in the pan.

There is no occasion for many arts that are used to preserve the ingredients green, if the vegetables are gathered fresh, on a dry day, when in season, and the following recipes are strictly attended to.

Stone jars are best for keeping pickles in; a spoon should always be used to take them out, and no kind of grease or fat should be admitted into the jar, by the putting in of a fork, &c.

### *Common Vinegar.*

Dissolve two pounds of molasses in nine quarts of boiling water, pour it into a vessel containing a quan-

tity of cowslips; when cool, add a gill of yeast, expose it to the rays of the sun, and at the end of three months bottle it for use.

*Wine Vinegar.*

Mix a quantity of vinous liquor with the lees or the acid stalks of the vegetable from which the wine was prepared; stir it frequently, expose it to the rays of the sun, or in a warm place; it will ferment, and in a fortnight be converted into vinegar.

*Cider Vinegar.*

Ferment new cider with the must of apples in a warm room, or exposed to the sun in the open air, and in a week or ten days it may be used.

*Elder-flower Vinegar.*

Put two gallons of strong ale alegar to a peck of the pips of elder flowers. Set it in the sun in a stone jar for a fortnight, and then filter it through a flannel bag. When it is drawn off, put it into small bottles, in which it will preserve its flavour better than in large ones. In mixing the flowers and alegar together, be careful not to drop any of the stalks among the pips.

*Gooseberry Vinegar.*

Crush with the hands in a tub the ripest gooseberries that can be got, to every peck of which put two gallons of good water. Mix all well together, and let them work for three weeks. Stir them up three or four times a day, then strain the liquor through a hair sieve, and put to every gallon a pound of brown sugar, a pound of treacle, a spoonful of fresh barm, and work it three or four days in the same tub well washed. Run it into iron-hooped barrels, let it stand twelve months, and then draw it

into bottles for use. This is far superior to white wine vinegar.

### *Tarragon Vinegar.*

Strip off the leaves of tarragon as it is blooming, and to every pound of leaves put a gallon of strong wine vinegar in a stone jug, to ferment for a fortnight. Then run it through a flannel bag, and to every four gallons of vinegar put half an ounce of isinglass dissolved in cider. Mix it well, put it into large bottles, and let it stand a month to fine. Then rack it off into pint bottles, and use it as it is wanted.

### *Essence of Vinegar.*

During an intense frost expose vinegar to the weather in basins or shallow vessels, the watery parts will become ice, but the spirit will remain fluid. Repeatedly expose the fluid as it is obtained, and if it be a very cold season, a pint of strong vinegar will be reduced by the frequent exposure, to about a table-spoonful of a fine flavoured essence, and very pungent. It is a most excellent sauce for fish, but particularly for lobsters and oysters.

### *Walnut Catsup.*

Put what quantity of walnuts you please into jars, cover them with cold strong ale alegal, and tie them close for twelve months. Then take out the walnuts, and to every gallon of the liquor put two heads of garlic, half a pound of anchovies, a quart of red wine, and of mace, cloves, long, black, and Jamaica pepper, and ginger, an ounce of each. Boil all together till the liquor be reduced to half the quantity, and the next day bottle it for use. It will be good in fish sauce, or stewed beef; and the longer it is kept, the better it will be.



*Onions.*

Peel small button onions into milk and water, in which put plenty of salt; when it boils strain the onions, wipe them dry, and put them into glasses. Have ready cold white wine vinegar, in which whole white pepper, ginger, mace, and slices of horseradish have been boiled. Pour it over the onions, and cover them with bladder and leather.

*Mushrooms.*

Take a sufficient quantity of double distilled white wine vinegar to cover the mushrooms; add to it whole white pepper, ginger, mace, peeled eschalots, and a small quantity of garlic if approved; boil all together ten minutes and let it stand till cold. Peel fresh forced button mushrooms into water, wash, strain, and put them into a stewpan. To a quart of mushrooms add the juice of a lemon and a table-spoonful of salt. Cover the pan close, set it over a fire, and when the liquor is sufficiently drawn from the mushrooms, put the whole into glasses, and cover them with the pickle. Tie bladder and white leather over the glasses.

The pickle for onions and mushrooms of double distilled white wine vinegar, is in this instance requisite to preserve them white. It is recommended that they be put into small jars or glasses for use; for if exposed to the air but for a short space of time, they will discolour.

*Beet Roots.*

Boil them till three parts done, and cut them into slices of an inch thick. Boil for twenty minutes a sufficient quantity of vinegar to cover them, and add allspice, cloves, mace, black pepper, slices of horseradish, some onions, eschalots, a little pounded ginger, some

salt, and a few bay leaves. Strain it, and when the pickle is cold add a little bruised cochineal. Put the slices of beet into jars, then the pickle, put a little sweet oil on the top, and tie the jars down close.

When the beet is wanted, mix well together sweet oil, mustard, some of the liquor in which the roots were pickled, and a very little sifted sugar. Lay the slices in a deep plate and pour the oil, &c. over.

### *Artichoke Bottoms.*

Boil six fresh and sound artichokes just enough to take the leaves and chokes away; then trim and lay them in salt and water; after which, boil for five minutes a sufficient quantity of vinegar to cover them, in which put whole allspice, black pepper, ginger, mace, cloves, eschalots, salt, a few bay leaves, and some slices of horseradish. Drain and wipe the bottoms dry, put them into jars, add the liquor and ingredients, and tie them down close. When used, serve them up in a deep plate with a little of the pickle, oil, and mustard mixed with it.

### *Large Cucumbers as Mangoes.*

Peel them very thin, cut them into halves, throw the seeds away, and lay the cucumbers in salt for a day. Then wipe them dry, fill them with mustard-seed, peeled eschalots, garlic, small slips of horseradish, and mace, and tie them round with twine; put them into jars, pour over some boiling liquor made as for Indian pickle or gherkins, and cover them down close till fit for use.

### *Red Cabbage.*

Cut a fresh light red cabbage into slips, wash them clean, and put them into a pan with plenty of salt for two days. Then boil together for half an hour a sufficient quantity of vinegar to cover the cabbage,

with bruised black pepper, mace, allspice, cloves, ginger, nutmeg, and mustard seed, a middling quantity of each. Strain the vinegar and ingredients, and let them stand till cold; add a little bruised cochineal, drain the cabbage on a large sieve till dry, put it into the jars, add the pickle, and tie it down close; or the liquor may be poured over the cabbage boiling hot; and when cold, before the jars are tied down, add a little bruised cochineal. By the latter method the cabbage will be sooner fit for use.

*Onions* may be peeled and done whole in the same manner, and mixed with red cabbage.

### *Tongues, &c.*

Take large tongues perfectly fresh, cut some of the roots away, make an incision in the under part, rub them well with common salt, and lay them in a tub or pan close covered for four days. Then pound together two parts of saltpetre, one part of common salt, one part of bay salt, and one part of moist sugar. Rub the tongues well with the mixture, put all into the pan, and turn them every two days till pickled enough, which will be in ten days.

N. B. *Pigs' faces* and *hams* may be done in the same manner, but according to their size let them lie in the different pickles for longer periods, and when well pickled smoke them. If it be wished to have them of a Westphalian flavour, add some socho to the pickle.

### *Indian Pickle.*

Pick large fresh cauliflowers, in the month of July, into small pieces, wash them clean, put them into a pan with plenty of salt over them for three days; then drain and lay them separately to dry in the sun, repeatedly turning them till almost brown, which will require several days. Then put plenty of whole ginger, slices of horseradish, peeled garlic, whole

pepper, peeled eschalots and onions, into salt and water for one night; drain and dry them also; and when the ingredients are ready, boil more than a sufficient quantity of vinegar to cover them, and to two quarts of it add an ounce of the best pale turmeric, and put the flowers and the other ingredients into stone jars, pour the vinegar boiling hot over, cover them till the next day, then boil the pickle again, and the same on the third day; after which fill the jars with liquor, cover them close with bladder and white leather, and set them in a dry place.

The following articles may be pickled in the same way; *white cabbage* cut into half quarters, whole *French beans*, heads of *celery*, heads of *asparagus*, *onions* whole or sliced, or pickling *melons* peeled thin, cut into halves, and formed like an Indian mango.

#### *Cucumbers for Winter Use, for Sauces.*

Take fresh gathered middling-sized cucumbers, put them into a jar, have ready half vinegar half water, and some salt, a sufficient quantity to cover them, make it boiling hot, and pour it over them; add sweet oil, cover the jars down close with bladder and leather, and set them in a dry place.

#### *Mushrooms for Sauces.*

Peel button forced mushrooms, wash and boil them till half done in a sufficient quantity of salt and water to cover them; then drain and dry them in the sun, boil the liquor with different spices, put the mushrooms into a jar, pour the boiling pickle over them, add sweet oil, and tie them over with bladder, &c.



*Walnuts, Love Apples, Barberries, Capsicums, French Beans, Nasturtiums, and Cucumbers.*

Lay gherkins, not too large, in a strong brine of salt and water for three days, then wipe them dry, and put them into stone jars. Then put a sufficient quantity of vinegar to cover them into a preserving pan, add plenty of whole ginger and black pepper, a middling quantity of mace, allspice, and cloves, some slices of horse-radish, peeled onions, eschalots, and a small quantity of garlic. Boil these for ten minutes, and pour them with the liquor over the articles which are pickling; cover the jars with cabbage leaves and a plate, set them in a warm place, the next day drain the liquor from them, boil it, and pour over them again: and if on the third day they are not green enough, boil the vinegar again, pour it over, and when cold, tie bladder and white leather over the jars, and set them in a dry place.

In the same way *pickling melons* may be done, peeled very thin and quartered.

#### *Currants.*

Boil a quart of double distilled white wine vinegar, half a pound of loaf sugar, some whole ginger, an ounce of salt, and a pint of red currant juice, all together; skim it clean, and let it stand till cold. Then pick and put some best ripe red currants into glasses, fill them with the pickle, and cover them down close with bladder and leather,

#### *Barberries.*

Bruise and strain ripe barberries, and to a pint of juice add three pints of vinegar, a quarter of a pound of loaf sugar, an ounce of salt, and a quarter of an ounce of pounded and sifted ginger. Boil

all together, skim it clean, and put bunches of the best ripe barberries into jars, pour the pickle over boiling hot, and let it stand till cold, add a little bruised cochineal, and tie the jars over close.

Bunches of currants may be done in like manner.

### *Sour Crout.*

Cut in halves large white cabbages, when in season, and then into slips; wash them clean, and drain them dry. After which put into a tub a layer of cabbage, then a layer of salt, afterwards a small quantity of pounded and sifted coriander seeds, and so on alternately; when the tub is nearly full, put a weight over to press it well, and set it in a cold dry place, covered with a coarse cloth. When wanted for use, put some of the cabbage into boiling water over a fire for five minutes, and strain it. Have ready pieces of salted bouillie beef, of a quarter of a pound each, nearly boiled enough; likewise some pieces of pickled pork of the same number and weight. Put them into a stewpan, add the cabbage, fresh butter, a little vinegar, onions sliced very thin, some whole pepper, allspice, and mace, tied in a bit of cloth. Stew all till tender, take out the spices, season the cabbage with Cayenne pepper, and serve it up with fried onions and fried sausages round the crout.

### *Mushroom Catsup.*

Take mushrooms either natural or forced, the latter will prove the best, and cut off part of the stalk towards the root. Wash them clean, drain them, then bruise them a little in a marble mortar, put them into an earthen vessel, with a middling quantity of salt, for four days, and then strain them through a tamis cloth. When the sediment is set-

tled, pour the liquor into a stewpan, and to every pint of juice add half a gill of red port, a little whole allspice, cloves, mace, and pepper. Boil them together for twenty minutes, then skim and strain the catsup, and when cold put it into small bottles, and cork them close for use.

#### *Mushroom Powder.*

Procure the largest and thickest buttons you can get, peel them, and cut off the root end, but do not wash them. Spread them separately on pewter dishes, and set them in a slow oven to dry. Let the liquor dry up into the mushrooms, as that will make the powder much stronger, and let them continue in the oven till they will powder. Then beat them in a marble mortar, and sift them through a fine sieve, with a little Cayenne pepper and pounded mace. Keep it in a dry closet, well bottled for use.

#### *Lemon Pickle.*

Grate off very thin the outer rinds of two dozen of lemons, and cut the lemons into four quarters, but leave the bottoms whole. Rub on them equally half a pound of bay salt, and spread them on a large pewter dish. Put them into a cool oven, or let them dry gradually by the fire, till all the juice be dried into the peels. Then put them into a well-glazed pitcher, with an ounce of mace, half an ounce of cloves beaten fine, an ounce of nutmegs cut into thin slices, four ounces of peeled garlic, and half a pint of mustard seed a little bruised, and tied in a muslin rag. Pour over two quarts of boiling white wine vinegar, and close the pitcher up well. Let it stand by the fire five or six days, shake it well every day, then tie it up, and let it stand three months; then put the pickle and lemon in a hair sieve, press them well to get out the liquor,



and let it stand another day. Then pour off the fine, and bottle it; let the other stand three or four days, and it will fine itself. Then pour off the fine and bottle it, and let it stand again to fine; and so proceed till the whole be thus bottled off. It may be used in any white sauce, and is very good for fish sauce and made dishes. A tea-spoonful will be sufficient for white sauce, and double the quantity for brown sauce for a fowl. It gives a fine flavour to whatever it is used in; but must be put in before the sauce is thickened, or any cream put in, lest it should make it curdle.

### *Cucumbers.*

Get them as free from spots as possible, and as small as you can. Put them into strong salt and water for nine or ten days, or till quite yellow, and stir them twice a day at least, or they will grow soft. Then pour the water from them, and cover them with plenty of vine leaves. Set the water over the fire, and when it boils, pour it over them, and set them upon the hearth to keep warm. When nearly cold, make it boiling hot again, and pour it upon them. Proceed in this manner till they are of a fine green, which they will be in four or five times repeating. Keep them well covered with vine leaves, with a cloth and a dish on the top, to keep in the steam, which will help to green them the sooner. When green, put them in a hair sieve to drain, and then make the following pickle: to every two quarts of white wine vinegar put half an ounce of mace, ten or twelve cloves, an ounce of ginger cut into slices, the same of black pepper, and a handful of salt. Boil them all together for five minutes, pour it hot on the pickles, and tie them down with a bladder for use. They may be pickled with ale, alegar, or distilled vinegar, and three or four cloves of garlic or eschalots may be added,



*Cucumbers in Slices.*

Slice large cucumbers before they are too ripe, of the thickness of a crown piece, and put them into a pewter dish. To every dozen of cucumbers slice two large onions thin, and put a handful of salt between every row. Cover them with another pewter dish, and let them stand twenty-four hours. Then throw them into a cullender, and drain them well; put them into a jar, cover them over with white wine vinegar, and let them stand four hours. Pour the vinegar from them into a saucepan, and boil it with a little salt; add to the cucumbers a little mace, whole pepper, a large piece of ginger sliced, and pour on them the boiling vinegar. Cover them close, and when cold tie them down, and in a few days they may be used.

*Walnuts pickled black.*

Have them from the tree before the shells are hard, which may be known by running a pin into them, and gather them when the sun is hot. Put them into strong salt and water nine days, and stir them twice a day, observing to change the salt and water every three days. Put them into a hair sieve, and let them stand in the air till they are black. Put them into strong stone jars, and pour boiling aleger over them. Cover them up, and let them stand till cold; then boil the aleger three times more, pouring it each time on the walnuts, and permitting it to grow cold between every boiling. Tie them down with paper and a bladder over them, and let them stand two months, then take them out of the aleger, and make for them the following pickle: to every two quarts of aleger put half an ounce of mace, and the same of cloves; of black pepper, of Jamaica pepper, ginger, and long pepper, an ounce each, and two ounces of common salt. Boil it ten

minutes, pour it hot on the walnuts, and tie them down with paper and a bladder for use.

*Walnuts pickled white.*

Procure them of the largest size, pare them thin till the white appear, and throw them into spring-water, and a handful of salt as you do them. Let them stand in it six hours, and put a thin board upon them to keep them under the water; then set a stewpan with some clean spring water on a charcoal fire. Take the nuts out of the water, put them into the stewpan, and let them simmer four or five minutes, but not boil: have ready a pan of spring water, with a handful of white salt in it, and stir it till the salt melts; then take the nuts out of the stewpan with a wooden ladle or spoon, and put them into the cold water and salt. Let them stand a quarter of an hour, with the board lying on them to keep them down as before; for if they are not under the liquor they will turn black. Lay them on a cloth, and cover them with another to dry; carefully rub them with a soft cloth, and put them into a jar, with blades of mace and nutmeg sliced thin. Mix the spice between the nuts, and pour distilled vinegar over them. When the jar is full, pour mutton fat on them, and tie them close down with a bladder and leather, to keep out the air.

*Walnuts pickled of an Olive Colour.*

Put walnuts into strong ale alegar, tie them down under a bladder and paper to keep out the air, and let them stand twelve months; then take them out of the alegar, and make for them a pickle of strong alegar. To every quart, put half an ounce of Jamaica pepper, the same of long pepper, a quarter of an ounce of mace, the same of cloves, a head of garlic, and a little salt; boil them all together

five or six minutes, and then pour it upon the walnuts. As it gets cold, boil it again three times, and pour it on again; then tie them down with a bladder and paper over, and if the alegar is good, they will keep several years, without either changing colour or growing soft. Very good catsup may be made of the alegar that comes from the walnuts, by adding a pound of anchovies, an ounce of cloves, the same of long and of black pepper, a head of garlic, and half a pound of common salt, to every gallon of alegar: boil it till half reduced, and skim it well; then bottle it for use, and it will keep a great while.

*Walnuts pickled green.*

Have the large double or French walnuts, gathered before the shells are hard. Wrap them singly in vine leaves, put a few vine-leaves in the bottom of the jar, and nearly fill it with walnuts. Take care they do not touch one another, and put a good many leaves over them. Fill the jar with good alegar, cover them close that the air cannot get in, and let them stand three weeks; then pour the alegar from them, put fresh leaves on the bottom of another jar, take out the walnuts, and wrap them separately in fresh leaves as quick as possible. Put them into the jar with a good many leaves over them, and fill it with white wine vinegar. Let them stand three weeks, pour off the vinegar, and wrap them as before with fresh leaves at the bottom and top of the jar. Take fresh white wine vinegar, put salt in it till it will bear an egg, and add to it mace, cloves, nutmeg, and garlic; boil it eight minutes, and then pour it on the walnuts. Tie them close with paper and a bladder, and set them by for use. Take care to keep them covered, and when any are taken out for use, do not put those back again that may not have been used,



*Kidney Beans.*

Put young small beans into strong salt and water for three days, stirring them two or three times each day; then put them into a pan with vine-leaves both under and over them, and pour on them the water they came from. Cover them close, and set them over a slow fire till of a very fine green; then put them into a hair-sieve to drain, and make a pickle for them of white wine vinegar, or fine ale alegar. Boil it five or six minutes with a little mace, Jamaica and long pepper, and a race or two of ginger sliced; then pour it hot upon the beans, and tie them down with a bladder and paper for use.

*Purple Cabbage.*

Take two cauliflowers, two red cabbages, half a peck of kidney-beans, six sticks with six cloves of garlic on each stick; wash all well, give them one boil up, then drain them on a sieve, and lay them leaf by leaf upon a large table, and salt them with bay-salt; lay them to dry in the sun, or in a slow oven, until as dry as cork; then boil a gallon of the best vinegar, with one quart of water, a handful of salt, and an ounce of pepper; let it stand till cold, then take a quarter of a pound of ginger cut in pieces, salt it, and let it stand a week; take half a pound of mustard-seed, wash it, and lay it to dry; then bruise half of it, and lay in the jar a row of cabbage, a row of cauliflowers and beans, and throw betwixt every row the mustard seed, some black pepper, Jamaica pepper, and ginger; mix an ounce of turmeric powdered, and put it in the pickle, which pour over all. It is best when made two years, though it may be used the first year.

*Codlings.*

Codlings must be gathered when about the size of a large French walnut. Put them into a pan with a



great many vine leaves at the bottom, and cover them well with them. Set them over a very slow fire till they will peel off, and then take them carefully up in a hair-sieve; peel them with a penknife, and put them into the same pot again, with the vine-leaves and water as before. Cover them close, and set them over a slow fire till of a fine green; then drain them through a hair-sieve, and when cold, put them into distilled vinegar. Pour a little mutton fat on the top, and with a bladder and paper tie them down close for use.

### *Golden Pippins.*

Procure pippins free from spots and bruises; put them into a preserving-pan with cold spring water, and set them on a charcoal fire. Keep them stirring with a wooden spoon till they will peel, but do not let them boil. When done, peel them, and put them into the water again, with a quarter of a pint of the best vinegar, and a quarter of an ounce of alum. Cover them close with a pewter dish, and set them on the charcoal fire, but not to boil. Let them stand, turning them now and then, till they look green; then take them out, and lay them on a cloth till cold; then put to them the following pickle: to every gallon of vinegar put two ounces of mustard seed, two or three heads of garlic, a good deal of ginger sliced, half an ounce of cloves, mace, and nutmeg. Mix the pickle well together, pour it over the pippins, and cover them close for use.

### *Gherkins.*

Have a large earthen pan with spring water in it, and to every gallon of water put two pounds of salt. Mix them well together, and throw in five hundred gherkins. In two hours take them out, and put them to drain very dry, and then put them into a jar. Put into a pot a gallon of the best white wine vinegar,

half an ounce of cloves and mace, an ounce of all-spice, the same quantity of mustard seed, a stick of horse-radish cut in slices, six bay-leaves, two or three races of ginger, a nutmeg cut in pieces, and a handful of salt ; boil up all together, and pour it over the gherkins. Cover them close down, and let them stand twenty-four hours ; then put them in the pot, and let them simmer till green ; but do not let them boil, as that will spoil them. Put them into a jar, and cover them close till cold. Tie them over with a bladder and leather, and put them in a cold dry place.

*Peaches, Nectarines, and Apricots.*

Peaches must be gathered when they are at their full growth, and just before they are ripe, but be sure they are not bruised. Take as much spring water as will cover them, and make it salt enough to bear an egg, with an equal quantity of bay and common salt. Lay in the peaches, and put a thin board over them to keep them under the water. Let them stand three days, then take them out, wipe them carefully with a fine soft cloth, and lay them in a jar. Take as much white wine vinegar as will fill the jar, and to every gallon put a pint of the best well made mustard, two or three heads of garlic, a good deal of ginger sliced, and half an ounce of cloves, mace, and nutmeg. Mix the pickle well together, and pour it over the peaches. Tie them up close, and they will be fit to eat in two months. Nectarines and apricots are pickled in the same manner.

*Radish Pods.*

Put radish pods (which must be gathered when quite young) into salt and water all night ; then boil the salt and water they were laid in, pour it on the pods, and cover the jar close to keep in the

steam. When nearly cold, make it boiling hot, and pour it on again, and keep doing so till the pods are quite green; then put them into a sieve to drain, and make a pickle for them of white wine vinegar, with a little mace, ginger, long pepper, and horse-radish. Pour it boiling hot upon the pods, and when almost cold, make the vinegar twice as hot as before, and pour it upon them. Tie them down with a bladder, and put them by for use.

*Parsley pickled green.*

Have strong salt and water that will bear an egg, and throw into it a large quantity of curled parsley. Let it stand a week, then drain it, make a fresh salt and water as before, and let it stand another week; then drain it again, put it into spring water, and change it three days successively; after that scald it in hard water till it becomes green, take it out, drain it quite dry, and boil a quart of distilled vinegar a few minutes, with two or three blades of mace, a nutmeg sliced, and an eschalot or two. When quite cold, pour it on the parsley, with two or three slices of horse-radish, and keep it for use.

*Elder Buds.*

The elder buds must be gathered when about the size of hop buds; put them into strong salt and water for nine days, and stir them two or three times a day. Put them into a pan, cover them with vine leaves, and pour on them the water they came out of. Set them over a slow fire till quite green, and then make a pickle for them of alegar, a little mace, a few eschalots, and some ginger sliced. Boil them two or three minutes, and pour it upon the buds; then tie them down, and keep them in a dry place for use.



*Elder Shoots.*

Gather elder shoots, when of the thickness of a pipe shank, and put them into salt and water all night. Then place them in stone jars in layers, and between every layer strew a little mustard seed, scraped horse-radish, a few eschalots, a little white beet-root, and a cauliflower pulled into small pieces. Pour boiling alegar upon it, and scald it three times. Keep it in a dry place, with a leather tied over it.

*Grapes.*

Take grapes when full grown, but not ripe, cut them into small bunches fit for garnishing, and put them into a stone jar, with vine-leaves between every layer of grapes; then take spring-water, as much as will cover them; put into it a pound of bay-salt, and as much white salt as will make it bear an egg; dry the bay-salt and pound it before put in, as it will melt the sooner. Put it into a pot, and boil and skim it well; but take off only the black scum. When boiled a quarter of an hour, let it stand to cool and settle; and when almost cold pour the clear liquor on the grapes, lay vine-leaves on the top, tie them down close with a linen cloth, and cover them with a dish. Let them stand twenty-four hours, then take them out, lay them on a cloth, cover them over with another, and let them dry between the cloths; then take two quarts of vinegar, a quart of spring-water, and a pound of coarse sugar; boil it a little, skim it clean as it boils, and let it stand till quite cold. Dry the jar with a cloth, put fresh vine-leaves at the bottom, between every bunch of grapes, and on the top; then pour the clear pickle on the grapes, fill the jar that the pickle may be above the grapes, and having tied a thin piece of board in a piece of flannel, lay it on the top of the



jar, to keep the grapes under the liquor. Tie them down with a bladder and a leather for use.

### *Cauliflowers.*

Pull the whitest and closest cauliflowers into bunches, and spread them on an earthen dish. Lay salt all over them, and let them stand for three days to bring out all the water ; then put them into jars, and pour boiling salt and water upon them. Let them stand all night, then drain them into a hair-sieve, and put them into glass jars. Fill up the jars with distilled vinegar, and tie them down close for use.

### *Mushrooms.*

Put the smallest mushrooms that can be had into spring water, and rub them with a piece of new flannel dipped in salt, and keep throwing them into cold water as done, which will make them keep their colour ; then put them into a saucepan, and throw a handful of salt over them. Cover them close, and set them over the fire four or five minutes, or till thoroughly hot and the liquor is drawn out ; then lay them between two clean cloths till cold, put them into glass bottles, and fill them up with distilled vinegar. Put a blade or two of mace, and a teaspoonful of eating oil into every bottle ; cork them close, and set them in a cool place. If distilled vinegar cannot be had, use white wine vinegar, or ale alegar will do ; but it must be boiled with a little mace, salt, and a few slices of ginger, and stand till cold before put on the mushrooms. If the vinegar or alegar be too sharp, it will soften the mushrooms, nor will they keep so long, nor be so white.

### *Artichokes.*

Boil young artichokes as soon as formed, for two or three minutes in strong salt and water. Lay them

upon a hair sieve to drain, and when cold, put them into narrow-topped jars ; then take as much white-wine vinegar as will cover them. Boil them with a blade or two of mace, a few slices of ginger; and a nutmeg cut thin. Put it on them while hot, and tie them down close.

### *Melon Mangoes.*

Take green melons, slit them two thirds up the middle, and with a spoon take all the seeds out ; put them in strong spring water and salt for twenty-four hours ; then drain them in a sieve, and mix half a pound of white mustard, two ounces of long pepper, the same of allspice, half an ounce of cloves and mace, a good quantity of garlic and horse-radish cut in slices, and a quarter of an ounce of Cayenne pepper. Fill the seed-holes full of this mixture ; put a small skewer through the end, and tie it round with packthread close to the skewer ; put them in a jar, and boil up vinegar with some of the mixture in it, and pour it over the melons ; cover them close, and let them stand till next day, then green them the same as gherkins. Large cucumbers may be done in the same way ; tie them down close when cold, and keep them for use.

### *Caveach, or pickled Mackerel.*

Cut six large mackerels into round pieces ; then take an ounce of beaten pepper, three large nutmegs, a little mace, and a handful of salt. Mix the salt and beaten spice together ; then make two or three holes in each piece, and with the finger thrust the seasoning into the holes. Rub the piece all over with the seasoning, fry them brown in oil, and let them stand till cold ; then put them into vinegar, and cover them with oil. They are delicious eating, and, if well covered, they will keep a long time.

*Mock Indian Bamboo.*

At the beginning or middle of May, take the middle of the stalks of young shoots of elder. Peel off the outer rind, and lay them all night in a strong brine of salt and beer; dry them singly in a cloth, and make a pickle of an equal quantity of gooseberry vinegar and alealegar. To every quart of pickle put an ounce of long pepper, the same quantity of sliced ginger, a few corns of Jamaica pepper, and a little mace; boil it, and pour it hot upon the shoots. Stop the jar close, and set it by the fire-side for 24 hours, taking care to stir it frequently, and keep it for use.

*Asparagus.*

Cut off the white ends of the largest asparagus; and wash the green ends in spring water; then put them into another clean water, and let them lie two or three hours. Put into a broad stewpan, full of spring water, a large handful of salt; set it on the fire, and when it boils put in the asparagus loose, not many at a time, lest the heads break, and just scald them; then take them out with a broad skimmer, and lay them on a cloth to cool. Make a pickle with a gallon or more, according to the quantity of asparagus, of white wine vinegar, and an ounce of bay-salt; boil it, and put the asparagus into a jar. To a gallon of pickle put two nutmegs, a quarter of an ounce of mace, and the same quantity of whole white pepper. Pour the pickle hot over the asparagus, and cover them with a linen cloth three or four times double. When they have stood a week, boil the pickle again; let them stand a week longer, then boil the pickle again, and pour it on hot as before. When cold, cover them close, in the same manner as you do other pickles for use.

*Ox Palates.*

Wash the palates well with salt and water, and put them into a pipkin with some clean salt and water. When ready to boil, skim them well, and put to them as much pepper, cloves, and mace as will give them a quick taste. When boiled tender, which will require four or five hours, peel them, and cut them in small pieces, and let them cool. Then make a pickle of an equal quantity of white wine and vinegar. Boil the pickle, and put in the spices that were boiled with the palates; when both the pickle and palates are cold, lay the palates in a jar, and put to them a few bay-leaves, and a little fresh spice. Pour the pickle over them, cover them close, and keep them for use. They are useful to put in made dishes; or make a pretty little dish, either with brown or white sauce, or butter and mustard, and a spoonful of white-wine.

*Samphire.*

Lay green samphire in a clean pan, and throw over it two handfuls of salt; cover it with spring water, and let it lie twenty-four hours, then put it into a clean saucepan, throw in a handful of salt, and cover it with good vinegar. Cover the pan close, and set it over a slow fire. Let it stand till just green and crisp, then take it off at that moment, for if it should remain till soft, it will be spoiled. Put it in the pickling pot, and cover it close. As soon as cold, tie it down with a bladder and leather, and keep it for use; or it will keep all the year in a strong brine of salt and water. Throw it into vinegar just before it is used.



*Mock Ginger.*

Take the largest cauliflowers that can be got, cut off all the flower from the stalks, and peel them, throw them into spring water and salt for three days, drain them in a sieve pretty dry, and put them into a jar; boil white wine vinegar with cloves, mace, long pepper, and all-spice, each half an ounce, forty blades of garlic, a stick of horse-radish cut in slices, a quarter of an ounce of Cayenne pepper, a quarter of a pound of yellow turmeric, and two ounces of bay-salt; pour it boiling over the stalks: cover them close till the next day, then boil them again, and repeat it twice more; when cold, tie them down for use.

*Smelts.*

When smelts are in great plenty, take a quarter of a peck, and wash, clean, and gut them. Take half an ounce of pepper, the same quantity of nutmegs, a quarter of an ounce of mace, half an ounce of saltpetre, and a quarter of a pound of common salt; beat all fine, and then lay the smelts in rows in a jar. Between every layer of smelts strew the seasoning, with four or five bay-leaves; then boil red wine, and pour over enough to cover them. Cover them with a plate, and when cold, stop them down close, and put them by for use. A few make a pretty supper.

*Oysters.*

Take two hundred of the newest and best oysters, and save the liquor in a pan as they are opened. Cut off all the beards, saving the rest, and put them with their own liquor into a kettle, boil them half an hour on a gentle fire, and do them very slowly, skimming them as the scum rises. Take out the oysters, and strain the liquor through a fine cloth.

Put in the oysters again, take out a pint of the liquor when hot, and put thereto three quarters of an ounce of mace, and half an ounce of cloves. Give it one boil, put it to the oysters, and stir up the spices well among them. Then put in about a spoonful of salt, three quarters of a pint of the best white wine vinegar, and a quarter of an ounce of whole pepper. Let them stand till cold, and put the oysters, as many as you well can, into a barrel. Put in as much liquor as the barrel will hold, letting them settle a while, and they will soon be fit to eat. Or they may be put in stone jars, covered close with a bladder and leather, but they must be quite cold before covered up.

#### *Cockles and Muscles.*

These may be done in the same way ; but as they are small, the before mentioned ingredients will be sufficient for two quarts of muscles ; take care to pick out the crabs under the tongues, and the little pus which grows at the roots. They must be washed in several waters to cleanse them from grit, and put into a stewpan by themselves, cover close, and when they open, pick them out of the shell, strain the liquor, and proceed as with oysters.

#### *Artificial Anchovies.*

To a peck of sprats put two pounds of common salt, a quarter of a pound of bay salt, four of saltpetre, two ounces of prunella salt, and a small quantity of cochineal. Pound all in a mortar, put them into a stone pan, a row of sprats, then a layer of the compound, and so on alternately to the top. Press them hard down, cover them close, let them stand six months, and they will be fit for use. The sprats must be as fresh as possible ; neither wash nor wipe them, but do them as they come out of the water.

## KEEPING VEGETABLES, FRUIT, &amp;c.

*General Directions.*

Keep all vegetables in a dry place, as well as bottled fruits; but by no means put them where they will be warm. In boiling dried vegetables, use plenty of water.

*To keep French Beans all the Year.*

Gather young beans on a fine day, have a large stone jar, put a layer of salt at the bottom, then a layer of beans, then salt, then beans, and so on till the jar is full; cover them with salt, tie a coarse cloth over them, put on a board, and then a weight, to keep out the air: set them in a dry cellar, and when used cover them close again; wash them very clean, and let them lie in soft water twenty-four hours, shifting the water often; when boiled put no salt in the water. The best way is to boil them with the white heart of a small cabbage, then drain them, chop the cabbage, and put both into a saucepan, with butter as big as an egg, rolled in flour; shake a little pepper, put in a quarter of a pint of good gravy, let them stew ten minutes, and serve them as a side dish.

*To keep Grapes.*

When cut leave a joint of the stalk to them, and hang them up in a dry room at a proper distance from each other. The Frontigniac grapes are the best, if managed properly, and will keep to the end of January.

*To keep green Pease till Christmas.*

Choose them young and fine, shell them, and throw them into boiling water with salt in it. Boil them five or six minutes, and put them into a cullender to drain. Then lay a cloth four or five times double on a table, spread them on it, and dry them well, fill your bottles, and cover them with mutton fat fried. When a little cool, fill the necks almost to the top, cork them, tie a bladder over, and set them in a cool place. When used, boil the water, put in a little salt, some sugar, and a piece of butter; when done, throw them into a sieve to drain; then put them into a saucepan with good piece of butter; keep shaking it round all the time till the butter is melted; then turn them into a dish, and serve them hot.

*To keep Gooseberries.*

Put an ounce of roche alum, beaten very fine, into a large pan of boiling hard water. Pick the gooseberries, put a few in the bottom of a hair sieve, and hold them in the boiling water till they turn white. Then take out the sieve, and spread the gooseberries between two clean cloths. Put more gooseberries in the sieve, and repeat it till all are done. Put the water into a glazed pot till next day; then put the gooseberries into wide-mouthed bottles, pick out all the cracked and broken ones, pour the water clear out of the pot, and fill up the bottles with it. Cork them loosely, and let them stand a fortnight. If they rise to the corks, draw them out, and let them stand three or four days uncorked. Then cork them close, and they will keep several months.

*Another Way.*

Pick large green gooseberries on a dry day; take



care the bottles are clean and dry; fill, and cork them. Set them in a kettle of water up to the neck, let the water boil slowly till the gooseberries are coddled, then take them out, and put in the rest of the bottles till all are done. Have rosin melted in a pipkin, and dip in the necks of the bottles, which will keep the air from getting in at the cork. Keep them in a cool dry place, free from damp, and they will bake as red as a cherry. They will keep without scalding; but they will not bake so fine, nor will the skins be so tender.

*To dry Artichoke Bottoms.*

Just before they are full grown, pluck them from the stalks, which will draw all the strings from the bottoms. Then boil them till the leaves pluck off easily, lay the bottoms on tins, and set them in a cool oven. Repeat this till dry, which they are, if on holding them up to the light they appear transparent. Hang them up in a dry place in paper bags.

*To keep Walnuts.*

Put a layer of sea sand at the bottom of a large jar, then a layer of walnuts, then sand, then the nuts, and so on till the jar is full; but they must not touch each other in any of the layers. When to be used, lay them in warm water for an hour, shift the water as it cools, rub them dry, and they will peel well, and eat sweet.

*Lemons*

Will keep as above covered better than any other way.

*To bottle green Currants.*

Gather them when the sun is hot upon them. Strip them from the stalks, and put them into glass

bottles. Cork them close, set them in dry sand, and they will keep all the winter.

*To keep Mushrooms.*

Wash large buttons in the same manner as for stewing, and lay them on sieves, with the stalks upwards. Throw over some salt to draw out the water. When properly drained, put them in a pot, and set them in a cool oven an hour. Then take them out carefully, and lay them to cool and drain. Boil the liquor that comes out of them with a blade or two of mace, till half wasted. Put the mushrooms into a dry jar, and when the liquor is cold, pour it in, and cover the mushrooms with it. Then pour on suet, tie a bladder over the jar, and set them in a dry closet, where they will keep the greater part of the winter. When used take them from the liquor, pour over them boiling milk, and let them stand an hour. Then stew them in the milk a quarter of an hour, thicken them with flour, and a large quantity of butter, but do not oil it. Beat the yolks of two eggs in a little cream, and put it into the stew, but do not boil it after the eggs are in. Lay plain sippets round the inside of the dish, serve them, and they will eat nearly as well as when fresh gathered. If they do not taste strong enough, put in a little of the liquor, which is very useful, as it gives a strong flavour of fresh mushrooms to all made dishes.

*Another Method.*

Scrape, peel, and take out the insides of large flaps. Boil them in their own liquor, with a little salt, lay them in tins, set them in a cool oven, and repeat this till dry. Then put them in clean jars, tie them down close, and keep them for use.

*To bottle Cranberries.*

Gather them when the weather is quite dry, and put them into dry clean bottles. Cork them close, and put them in a dry place.

*To bottle Damsons.*

Gather them on a dry day before they are ripe, when they have just turned their colour. Put them in wide-mouthed bottles, cork them close, and let them stand a fortnight; then look them over, and if any of them are mouldy or spotted, take them out, and cork the rest close. Set the bottles in sand, and they will keep good till spring.

*Sorrel.*

Wash the sorrel clean; and let it drain; melt a pound of butter (or less, according to the quantity of sorrel you mean to preserve) in an earthen pot and put the sorrel on to boil. When it is done, and hot, empty it into stone or earthen jars, the sides of which must be well rubbed with butter, and let it stand until next morning. Then melt mutton or beef fat, and cover the top an inch thick, to prevent the least air getting to the sorrel, as it would turn it mouldy.

*Endive.*

Wash endive whole; then cut off the root, tie a handful of the leaves together, and put them into an earthen pot to boil. When they have bubbled two or three times, take them out and cut them into slices. Range them in pots with salt and water sufficient to cover them, and tie them down tight with a sheep's bladder and a piece of leather. If intended to be eaten alone, they must be boiled in plain spring water, to take out the salt.

## CURING, SALTING, AND SOUSING.

*Bacon.*

Cut off the hams and head of a pig; if it be a large one, take out the chine, but leave in the spare-ribs, as they will keep in the gravy, and prevent the bacon from rusting. Salt it with common salt, a little salt-petre, and let it lie for ten days on a table, for the brine to run from it. Then salt it again ten or twelve days, turning it every day after the second salting. Then scrape it well, rub a little salt on it, and hang it up. Scrape the white froth off very clean, and rub on a little dry salt, which will keep the bacon from rusting.

*Another Way.*

Take off all the inside fat of a side of pork, and lay it on a long board or dresser, that the blood may run from it. Rub it well on both sides with good salt, and let it lie a day. Then take a pint of bay salt, and a quarter of a pound of saltpetre beaten fine, two pounds of coarse sugar, and a quarter of a peck of common salt. Lay the pork in something that will hold the pickle, and rub it well with these ingredients. Let the skin side be downwards, and baste it every day with pickle for a fortnight. Then hang it first in wood smoke, and afterwards in a dry place. Take care to wipe off the old salt before it is put into the pickle, and by no means keep it in a warm kitchen or in the sun, as either will make both hams and bacon rusty; both should be hung so as to be clear of every thing, and not to touch the wall,



*Ham.*

Cut the ham from the pig, and rub it with an ounce of saltpetre, half an ounce of sal-prunella pounded, and a pound of common salt. Lay it in a salt-pan for ten days, turn it once in that time, and rub it well with more common salt. Let it lie ten days longer, and turn it every day; then take it out, scrape it as clean as possible, and dry it well with a clean cloth. Rub it slightly over with a little salt, and hang it up to dry.

*Another Way.*

Cut off a fine ham from a fat hind quarter of pork. Take two ounces of saltpetre, a pound of coarse sugar, the same quantity of common salt, and two ounces of sal-prunella. Mix all together, and rub the pork well with it. Let it lie a month in this pickle, turning and basting it every day. A deep hollow wooden tray is better to use than a pan; then hang it in wood smoke in a dry place, so that no heat can come to it; and if to be kept long, hang it a month or two in a damp place, taking care that it does not become mouldy, and it will cut fine and short. Never lay these hams in boiling water.—Boil the ham in a copper, or the largest pot you have; put it in when the water is cold, and do not suffer the water to boil till it has been in four or five hours. Skim it well, till the water boils; if a very large one, it will require three hours boiling: a small one will be done in two hours, if the water do not boil too soon. Take it up half an hour before dinner, pull off the skin, and throw raspings finely sifted all over. Hold a red-hot fire-shovel over it, and when the dinner is ready, take a few raspings in a sieve, and sift them all over the dish. Then lay in the ham, and with your finger make figures round the

edge of the dish. When any of these or the following hams are broiled, let the slices lie a minute or two in boiling water, and then broil them. By this method the salt will come out, and they will be finer flavoured.

### *Hams the Yorkshire Way.*

Beat them well, mix half a peck of salt, three ounces of saltpetre, half an ounce of sal-prunella, and five pounds of coarse salt, rub them well with this, and lay the remainder on the top. Let them lie three days, and then hang them up. Put as much water to the pickle as will cover the hams; add salt till it will bear an egg, then boil and strain it; the next morning put in the hams, and press them down so that they may be covered. Let them lie a fortnight, rub them well with bran, and dry them. Three middling sized hams may be done with these ingredients.

### *New England Hams.*

Take two hams, beat two ounces of sal-prunella fine, rub it well in, and let them lie twenty-four hours. Then take half a pound of bay-salt, a quarter of a pound of brown salt, a quarter of a pound of common salt, and one ounce of saltpetre, all beaten fine, and half a pound of the coarsest sugar. Rub these well in, and let the hams lie two or three days. Then take white common salt, and make a strong brine of two gallons of water, and half a pound of brown sugar. Boil it well, skim it when cold, and then put in the hams, turn them every two or three days in this pickle for three weeks; then hang them up in a chimney, and smoke them well a day or two with horse-litter. Hang them afterwards for about a week on the side of the kitchen chimney, then take them down, and keep them dry in a box, covered with

bran. They may be eaten in a month, or they will keep twelve months.

### *Westphalian Ham.*

Rub it with half a pound of the coarsest sugar, let it lie twelve hours, and rub it again with an ounce of saltpetre finely beaten, and a pound of common salt. Let it lie three weeks, turning it every day. Dry it in wood or turf smoke; when boiled, put a pint of oak saw-dust in with it.

### *Two Hams after the Westmoreland Manner.*

Rub them over night with ten ounces of saltpetre, next morning boil up three pounds of common salt, three pounds of coarse sugar, and one pound of bay salt in three quarts of strong beer, pour it over the hams, and let them lie in this pickle a month, rubbing and turning them every day, but not taking them out of the pan. Before they are smoked, rub a handful of bran over them to dry them, and let them hang three or four weeks. The pickle is good for tongues and sauces.

### *Mutton Hams.*

Rub well a hind-quarter of mutton like a ham, with an ounce of saltpetre, a pound of coarse sugar, and a pound of common salt well mixed together. Lay it in a hollow tray, skin downwards, and baste it every day for a fortnight; then roll it in saw-dust, hang it in wood smoke for a fortnight, and then boil it, and hang it in a dry place. Cut it in slices, and broil them as wanted, and they will be fine eating.

### *Veal Hams.*

Cut a leg of veal like a ham. Mix a pint of bay-salt, two ounces of saltpetre, and a pound of common salt with an ounce of beaten juniper berries,

and rub the ham well with them. Lay it in a hollow tray, skin side downwards, baste it every day with the pickle for a fortnight, and hang it in wood smoke for a fortnight longer. Boil it, or parboil it, and roast it.

### *Beef Hams.*

Cut the leg of a fat Scotch or Welch ox like a ham. Mix an ounce of bay-salt, an ounce of saltpetre, a pound of common salt, and a pound of coarse sugar. Rub it into the meat, and turn it, and baste it well with the pickle every day for a month; then take it out, roll it in bran or saw-dust, and hang it in wood smoke, where there is but little fire and a constant smoke, for a month. Then hang it in a dry place, but not a hot one, and keep it for use. Cut it into rashers, and broil it with poached eggs; or boil a piece, and it eats very good cold, like Dutch beef. This is for a ham of about 14 or 15 pounds weight.

### *Neats' Tongues.*

Scrape and dry the tongues clean with a cloth, salt them with common salt, and half an ounce of saltpetre to every tongue. Lay them in a deep pot, and turn them every day for a week or ten days. Salt them again, and let them lie a week longer. Take them out, dry them with a cloth, and flour and hang them up in a dry but not a hot place.

### *Hung Beef.*

Put a rib of beef into a strong brine of bay-salt, saltpetre, and spring water, for nine days. Then hang it up in a chimney where wood or saw-dust is burnt. When a little dry, wash the outside with blood two or three times, to make it look black; and when dried enough, boil it for use.



*Another Way.*

Hang the navel piece in a cellar as long as good, and till it gets a little sappy. Cut it in three pieces, wash one piece after another in sugar and water; mix a pound of saltpetre, and two pounds of bay-salt dried and pounded, with two or three spoonfuls of brown sugar, and rub the beef with it in every part, Strew a sufficient quantity of common salt all over, and let the beef lie close till the salt is dissolved, which will be six or seven days. Then turn it every other day for a fortnight, and afterwards hang it up in a warm but not a hot place for a fortnight; when wanted, boil it in bay-salt and spring water till tender. It will keep, when boiled, two or three months; rub it with a greasy cloth, or put it two or three minutes into boiling water, to take off any mildew.

*Dutch Beef.*

Cut the fat clean off a raw buttock of beef, rub the lean all over with brown sugar, and let it lie two or three hours in a pan or tray, turning it two or three times. Then salt it with saltpetre and common salt, and let it lie a fortnight, turning it every day. Then roll it straight in a coarse cloth, put it in a cheese-press a day and a night, and hang it to dry in a chimney. When you boil it, put it in a cloth, and on being cold, it will cut like Dutch beef.

*Pickled Pork.*

Bone the pork, cut it into pieces of a size suitable to lie in the pan, and rub them well with saltpetre. Then rub them with two pints of common salt, and two of bay-salt, and put a layer of common salt at the bottom of the vessel, cover every piece over with common salt, lay them upon one another as close as possible, filling the hollow places on the

sides with salt. As the salt melts on the top, strew on more ; lay a coarse cloth over the vessel, a board over that, put a weight on the board to keep it down, and cover it close. It will keep thus the whole year round.

### *Mock Braten.*

Rub the head and a piece of the belly part of a young porker, with saltpetre. Let it lie three days, and then wash it clean. Split the head, boil it, take out the bones, and cut it in pieces. Then cut four ox feet boiled tender, in thin pieces, and lay them in the belly piece with the head cut small. Roll the whole up tight with sheet tin, and boil it four or five hours. When it comes out, set it up on one end, put a trencher on it within the tin, press it down with a large weight, and let it stand all night. The next morning, take it out of the tin, bind it with a fillet, and put it into cold water and salt ; and it will be fit for use, and keep a long time. Fresh salt and water may be put to it every four days.

### *Pig's Feet and Ears soused.*

Clean them, and boil them till tender ; then split the feet, and put them and the ears in salt and water. When you use them, dry them well in a cloth, dip them in batter, fry them, and send them to table, with melted butter in a boat. They may be eaten cold, and will keep a considerable time.

### *Soused Tripe.*

Boil the tripe, and put it into salt and water, which must be changed every day till the tripe is used. Dip it in batter made of flour and eggs, and fry it of a good brown ; or boil it in salt and water, with an onion shred, and a few strips of parsley. Put melted butter in a sauce-boat, and serve it.

*Turkey soured in Imitation of Sturgeon.*

Dress a fine large turkey, dry and bone it, then tie it up in the same way as sturgeon, and put it into the pot, with a quart of white wine, a quart of water, the same quantity of good vinegar, and a large handful of salt, which must boil, and be kept well skimmed before the turkey is put in. When done, take it out, and tie it tighter; but let the liquor boil a little longer. If the pickle wants more vinegar or salt, add them when cold, and pour it over the turkey. If kept covered close from the air, and in a cool dry place, it will be good for some months. It is generally eaten with oil, vinegar, and sugar, for sauce.

*Sausage Meat.*

Cut very small six pounds of young pork, free from gristles and fat, and beat it fine in a mortar; then shred six pounds of beef-suet fine, and free from all skin. Take sage leaves shred fine; spread out the meat, shake the sage in it, to the quantity of three large spoonfuls; shred the rind of a middling sized lemon very fine, and throw it over the meat, with as many sweet herbs as, when shred fine, will fill a large spoon. Add two grated nutmegs, two tea-spoonfuls of pepper, and a large tea-spoonful of salt; then throw the suet over it, and mix all well together. Put it down close in a pot, and when used, roll it up with as much egg as will make it roll smooth, of the size of sausages, and fry them in butter, or good dripping, which must be hot before they are put in, and keep them rolling about while doing. When thoroughly hot, and of a fine light brown, take them out, dish them, and serve them up. Veal mixed with pork, and done this way, is exceedingly fine, and relishing.

*Another Way.*

Chop small the lean meat of young pork, and to a pound of it add a pound of flay and fat chopped; bread-crumbs, nutmeg, allspice, and mace pounded, a small quantity of each; a little grated lemon-peel, sage, parsley, thyme, and two eschalots, chopped very fine, and an egg beaten; season it with pepper and salt, and mix all well together with the hands, or pound it in a marble mortar; make it into cakes, and broil it, or put it into the clean entrails.

*Another Way.*

Chop fine three pounds of nice pork, fat and lean together free from skin or gristles, season it with two tea-spoonfuls of salt, one of beaten pepper, and three of sage shred fine; mix it well together, have the guts nicely cleaned, and fill them, or put the meat down in a pot. Roll them of any size, and fry them.

*Oxford Sausages.*

Chop fine a pound of young pork, fat and lean, without skin or gristle, a pound of lean veal, and a pound of beef-suet; put in half a pound of grated bread, half the peel of a lemon shred fine, a nutmeg grated, six sage leaves washed and chopped very fine, a tea-spoonful of pepper, and two of salt, some thyme, savory, and marjoram, shred fine. Mix all well together, and put it close down in a pan till used. Roll it out the size of common sausages, and fry them in fresh butter of a fine brown, or broil them over a clear fire, and send them to table hot.

*Bologna Sausages.*

Chop fine a pound of beefsuet, a pound of pork, a pound of bacon, fat and lean together, and the same



quantity of beef and veal. Take a little sage, pick off the leaves, and chop it fine, with a few sweet herbs. Season pretty high with pepper and salt. Take a large gut well cleaned, and fill it. Set on a saucepan of water, and when it boils, put it in, having first pricked the gut, to prevent its bursting. Boil it gently an hour, and lay it to dry on clean straw.

### *Hog's Puddings with Almonds.*

Chop fine a pound of beef marrow, half a pound of sweet almonds blanched ; and beat fine with a little orange flower or rose-water, half a pound of white bread grated fine, half a pound of currants clean washed and picked, a quarter of a pound of fine sugar, a quarter of an ounce of mace, nutmeg, and cinnamon together, of each an equal quantity, and half a pint of sack. Mix all together with half a pint of good cream, and the yolks of four eggs. Fill the guts half full, tie them up, and boil them a quarter of an hour. The currants may be left out ; but add a quarter of a pound more sugar instead.

### *Hog's Puddings with Currants.*

Shred fine four pounds of beef suet, add three pounds of grated bread, and two pounds of currants clean picked and washed ; cloves, mace, and cinnamon, of each a quarter of an ounce finely beaten, a little salt, a pound and a half of sugar, a pint of sack, a quart of cream, a little rose-water, and twenty eggs well beaten, leaving out half the whites. Mix all well together, fill clean guts half full, boil them a little, and prick them as they boil, to keep them from breaking. Take them upon clean cloths, and then lay them on a dish.

*To salt Meat.*

When the ox is killed, let it be skinned and cut up into pieces fit for use, as quick as possible, and salted whilst the meat is hot; for which purpose have a sufficient quantity of equal parts of saltpetre and bay-salt pounded together and made hot in an oven. With this sprinkle the meat at the rate of two ounces to the pound. And lay the pieces on shelving boards to drain for twenty-four hours. Then turn them, and repeat the same operation, and let them lie for twenty-four hours longer. By this time the salt will be melted, and have penetrated the meat, and the pieces be drained. Each piece must then be wiped dry with clean coarse cloths, and a sufficient quantity of cammon salt made hot likewise in an oven, and mixed, when taken out, with about one third of brown sugar. Casks being ready, rub each piece well with this mixture, and pack them well down, allowing half a pound of the salt and sugar to each pound of meat. It will keep good for several years, and eat very well. It is best to proportion the size of the casks to the quantity consumed at a time, as the seldomer it is exposed to the air the better. The same process does for pork, using a larger quantity of salt, and less sugar; *but the preservation of both depends upon the meat being hot when first salted.* This receipt is by Admiral Sir Charles Knowles.

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## BILLS OF FARE

FOR

## SUPPER ENTERTAINMENTS, &amp;c.

## LITTLE FAMILY SUPPERS OF FOUR ARTICLES.

	Minced Veal.	
Pat of Butter in a Glass.		Radishes.
	Poached Eggs on a Toast.	
	Hashed Mutton.	
Anchovy and Butter.		Pickles.
	Scolloped or roasted Potatoes.	
	Maintenons.	
Sliced Ham.		Tart.
	Rabbit roasted.	
	Boiled Chickens.	
Cold Beef or Mutton sliced.		Pickles.
	Scolloped Oysters.	
	Boiled Tripe.	
Bologna Sausage sliced.		Pat of Butter in a Glass.
	Hashed Hare.	
	Gudgeons fried.	
Biscuits.	A Pat of Butter.	Rasped Beef.
	Duck roasted.	
	Roasted Chickens.	
Potted Beef.		Cheesecakes.
	Sausages, with Eggs poached.	
	Whittings broiled.	
Tongue sliced.		Biscuits.
	Calf's Heart.	
	Veal Cutlet.	
Tart.	Butter.	Radishes.
	Asparagus.	

House Lamb Steaks,  
a-la-fricasee, white.  
Collared Eel. Chicken roasted. Pickles.

## FAMILY SUPPERS OF FIVE ARTICLES.

Potted Pigeon.	Scotch Collops. Sallad. Pease.	Lobster.
Butter Spun.	Eels boiled or broiled. Tart. Sweetbread roasted.	Radishes.
Anchovies and Butter.	Cold Veal hashed. Plain Fritters. Teal roasted.	Pickles.
Prawns.	Pigeon roasted. Tart. Asparagus.	Cold Mutton sliced.
Slices of Cold Beef.	Poached Eggs and Spinach stewed. Mince Pies. Chicken roasted.	Baked Sprats.
Pease.	Boiled Chicken. Gooseberry Cream. Fricasee of Ox Palates	Parsley and Butter, and melted Butter.
Sliced Tongue.	Duck roasted. Tart. Pease.	Cray Fish.
Ham sliced	Boiled Chicken, Lemon Sauce. Butter in a Glass. Lamb's Fry.	Radishes.
Collared Beef.	Spitchcocked Eel. Raspberry Fritters. Veal Cutlet.	Pickles.
Collared Veal sliced.	Giblets stewed. Tart. Roasted Pigeons.	Crab.
Potted Beef.	Buttered Lobster. Raspberry Cream. Calf's Heart.	Collared Pig's Head.
Marbled Veal.	Fried Smelts, or Gudgeons. Mince Pies. Two or three Woodcocks.	Brawn.



Potted Lamprey.	Collops of cold Veal. Sweetmeats. Two Teal, or a Brace of Partridges.	Bologna Sausage sliced.
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Stewed Oysters.	Lamb's Fry. Apple Fritters. Pulled Chicken.	Boiled Eggs.
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Buttered Shrimps.	Hashed Turkey. Blanc Mange of Calf's Feet. Two Sweetbreads.	Scolloped Potatoes.
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Potted Pigeons.	Fricasce of Calf's Feet. Creamed Apple Tart. Broiled Chicken, Mushroom Sauce.	Lobster.
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## SUPPERS OF SEVEN ARTICLES.

Tongue sliced.	Two Sweetbreads roasted.	Pickles.
Olives.	Tart.	Spun Butter.
	Pease.	
Rasped Beef.	Roasted Pigeons.	Anchovies.
Pickles.	Raspberry Cream.	Biscuits.
	Asparagus.	
Sturgeon.	Pig's Pettitoes.	Sweetmeats.
Stewed Pears.	Apple Fritters.	Veal potted.
	Two Easterlings.	
Lobster.	Two Chickens roasted.	Beef sliced.
	Brandy Fruit, Custards round	
Potted Pigeon.	Asparagus.	Pickles.
	Scotch Collops.	
Small Cold Chicken.	Trifle.	Baked Herrings.
Collared Eel.	Two Rabbits.	Sliced Ham.

Stewed Pears.	Boiled Chicken.	Prawns.
Sliced Tongue.	Sweetmeats.	Tart.
	Maintenons.	
	Buttered Lobster.	
Potted Hare.	China Orange sliced, Sugar in a Glass in the Middle.	
Lemon Custards.	Mince Pies.	Bologna Sausage sliced.
	Two or Three Teal.	
	Fricasee of House Lamb Steaks.	
Marbled Veal.	Pistachia Cream.	Pickled Oysters.
Potted Eel.	Small Turkey roasted.	Brawn.

## SUPPERS OF NINE ARTICLES.

	Fricasee of Calf's Feet.	
Pistachia Nuts.		Sliced Oranges, Sugar in a Glass.
Poached Eggs on stewed Sorrel.	Raspberry Fritters.	Asparagus.
Olives.		Almonds and Raisins.
	Two roasted Chickens.	
	White fricasee of Rabbits.	
Pickles.		Tarts.
Potted Veal.	Ice Custard.	Sliced Ham.
Sweetmeats.		Collared Eel.
	Two or three Woodcocks.	
	Maintenons of Lamb Steaks.	
Tartlets.		Curds and Cream.
Salmagundy.	Salad.	Pickled Salmon.
Cheesecakes.		Jaune Mange.
	Two Chickens roasted.	
	Boiled Chickens.	
	Lemon Sauce.	
Tartlets.		Bologna Sausage sliced.
Smelts fried.	Lemon Cream and Ratiffa Cakes.	Larks.
Brawn.		Stewed Quinces.
	Sweetbreads larded.	
	Eel spitchocked.	
Potted Pigeon.		Chesecakes.
Stewed Mushrooms.	Trifle.	Pease.
Tart.		Tongue sliced.
	Duck roasted.	

	Veal Collops white.	
Collared Mackerel.		Codlings and Cream.
Ragout of Eggs.	Melon in Flummery.	Asparagus.
Sweetmeats.		Prawns.
	Pigeons roasted.	
	Lamb's Pay.	
Potted Eel.		Ham sliced.
Custard Fritters.	Sweetmeats.	Pease.
Pickles.		Cray Fish.
	Two Ducklings.	

## SUPPERS OF ELEVEN ARTICLES.

	White Fricasee of Chickens.	
Potted Venison.	Cream.	Spun Butter.
Maintenons.	Raspberries.	Ragout of Mushrooms.
Radishes.	Cream.	Potted Mackerel.
	Three Pigeons roasted.	
	Celery.	
Potted Pigeon.	Almonds and Raisins.	Rasped Beef.
Fricasee of Lamb Stones.	Trifle.	Lobster roasted.
Anchovies.	Pistachia Nuts.	Collared Veal.
	Leveret.	
	Lobster buttered.	
Pease.	Lemon Custards.	Scolloped Oysters
Cold	Jellies; a preserved green	Sliced
Chicken.	Orange in the Middle.	Ham.
Two Sweet-	Raspberry Cream	Artichokes.
bread roasted.	in Cups.	
	Two Ducklings.	
	Fricasee of House Lamb Steaks.	
Oyster Loaves.	Stewed Quinces.	Larks.
Potted Ham and	Snow Cream and	Lobsters.
Chicken.	Brandy Fruit.	
Poached Eggs	Stewed	Mushrooms
and Spinach.	Pears.	stewed.
	Three Woodcocks.	
	Stewed Carp.	
Crab.	Sweetmeats.	Almond Cheesecakes.
Three Snipes.	Floating Island	House Lamb's
Tartlets.	of Chocolate.	Fry.
	Sweetmeats.	Sandwiches.
	Small Hare.	
	White Collops of Veal.	
Snipes in Jelly.	Small Mince Pies.	Pickled Oysters.
Artichoke Bottoms	Jellies and	Larks.
with Eggs.	Sweetmeats.	Partridge in
Pickled Smelts.	Custard	Panes in Jelly.
	Fritters.	
	Wild Ducks.	

## SUPPERS OF THIRTEEN ARTICLES.

Chickens boiled.

Potted Pigeon.	Cray Fish.
Prunellas.	French Plums.
▲ Ragout of Eggs.	Apple Tart creamed.
Almonds and Raisins.	Asparagus.
Pickled	Pistachia Nuts.
Oysters.	Rasped Beef or
	buttered Rusks.

Fricasee of Lamb Stones.

Stewed Soles.

Spun Butter,	Brawn.
Anchovies rolled and laid round.	Cakes.
Dried Sweetmeats.	Two
Pulled	Blanc Mange coloured
Chicken.	green, Jelly round.
Olives.	Sweetbreads.
Lamprey potted.	Wet Sweetmeats.
	Marbled Veal.
Pheasant, or Two Wild Ducks.	

Small Turkey boiled.

● Cold Ham sliced.	Potted Hare.
Bullace Cheese.	Dried Apples.
Buttered Crab.	Custard with Snow.
Oranges.	Larks.
Rasped Beef.	Stewed Quinces.
	Pickles.

Scotch Collops.

Two Small Rabbits fricaseed white.

Prawns.	Potted Mackarel.
Strawberries.	Crocant Tartlets.
Pease.	Ragout of
	Mushrooms.
Stewed Pippins.	Raspberries.
Potted Wheat Ears.	Tongue sliced.
Turkey Poult.	

▲ Fricasee of Lamb Stones and Sweetbreads ;  
larded Sweetbreads in the Middle.

Small Mince Pies.	Two Teal.
Almond Cheesecakes.	Jelly from a Mould.
Tongue sliced.	Lobster.
Jaune Mange,	Apple Tartlets
Jelly between.	creamed.
Fried Smelts,	German Puffs.

Three Partridges



## THE ART OF COOKERY.

A Brace of Tench stewed white.

Asparagus.

Sweetmeats.

Sliced Ham.

Crocant

Tartlets.

Two Sweetbreads.

Jellies and Cream.

Two young Ducks.

Two Pigeons roasted,

Blanc Mange

like poached Eggs.

Potted Veal sliced.

Custard in

preserved Oranges.

Stewed Mushrooms.

## SUPPERS OF FIFTEEN ARTICLES.

A Brace of Trout.

Pease.

Cream.

Pulled Rabbit.

Green Caps.

Curds.

Pigeon in Jelly.

Strawberries.

Veal in Jelly.

Almond

Gooseberry Tarts.

Cheesecakes.

in Glasses.

Lamb Stones fricaseed.

Cream.

Artichokes.

Two Chickens roasted.

[Sauce on the Sideboard.]

## SUPPERS OF SEVENTEEN DISHES.

Stewed Soles.

Pease.

Artichokes.

Collared Beef,

Stewed

Preserved Fruit, and

or Veal in

Pipdins in

Snow Cream, in small

Lobster.

Slices.

Custard.

Glasses round it.

Three Teal.

Trifle.

Two larded Sweetbreads.

Brandy Fruit, and

Green Orange,

Potted

Lemon Cream in

preserved

Small

Pigeon,

small Glasses

Jelly heaped

cold Chicken.

round it.

round.

Ragout of Eggs.

Stewed Mushrooms.

Small Hare.

[Sauce on the Sideboard.]

# A CALENDAR

## OF ARTICLES IN SEASON

FOR EVERY MONTH IN THE YEAR;

*By referring to which the Table may be supplied with a constant Variety.*

### JANUARY.

#### MEAT.

**B**EEF  
Mutton

House-Lamb

Veal

Pork

#### POUTLTRY, &c.

Pheasant }  
Partridge } Game.  
Hares }

Rabbits  
Woodcocks  
Snipes

Turkeys  
Capons  
Pullets

Fowls  
Chickens  
Tame Pigeons

#### FISH.

Carp  
Tench  
Perch  
Lampreys  
Eels

Craw-fish  
Cod  
Soles  
Flounders  
Plaice

Turbot  
Thornback  
Skate  
Sturgeon  
Smelts

Whittings.  
Lobsters  
Crabs  
Prawns  
Oysters.

#### VEGETABLES, &c.

Cabbage  
Savoy  
Coleworts  
Sprouts  
Brocoli, purple  
and white  
Spinage  
Lettuces  
Cresses  
Mustard  
Rape

Raddish  
Turnips  
Tarragon  
Sage  
Parsnips  
Carrots  
Turnips  
Potatoes  
Scorzonera  
Skirrets  
Cardoons

Beets  
Parsley  
Sorrel  
Chervil  
Celery  
Endive  
Mint  
Cucumbers in  
hot-houses  
Thyme

Savoury  
Pot-Marjoram  
Hyssop  
Salific  
*to be had though  
not in Season*  
Jerusalem Ar-  
tichokes  
Asparagus  
Mushrooms

#### FRUIT.

Apples  
Pears

Nuts  
Almonds

Services  
Medlars

Grapes

## FEBRUARY.

MEAT.			
Beef	Mutton	Veal	Pork
House-Lamb			
POULTRY, &c.			
Turkeys	Fowls	Pheasants	Snipes
Capons	Chickens	Partridges	Hares
Pullets	Pigeons	Woodcocks	Tame Rabbits
FISH.			
Cod	Turbot	Lobsters	Perch
Soles	Thornback	Crabs	Carp
Sturgeon	Skate	Oysters	Eels
Flounders	Whittings	Prawns	Lampreys
Plaice	Smelts	Tench	Craw-fish
VEGETABLES, &c.			
Cabbage	Asparagus	Celery	Cucumbers
Savoys	Kidney Beans	Chard Beets	Onions
Coleworts	Carrots	Lettuces	Leeks
Sprouts	Turnips	Cresses	Shalots
Brocoli, purple	Parsnips	Burnet	Garlick
and white	Potatoes	Tansey	Rocombole
Mustard	Cardoons	Thyme	Salife
Rape	Beets	Savory	Skirret
Radishes	Parsley	Marjoram	Scorzoneria
Turnips	Chervil	<i>Also may be had</i>	Jerusalem Arti- chokes
Tarragon	Endive		
Mint	Sorrel	Forced Radishes	

FRUIT.			
Pears	Apples	Grapes	

## MARCH.

MEAT.			
Beef	Mutton	Veal	House-Lamb
Pork			
POULTRY, &c.			
Turkeys	Capons	Chickens	Pigeons
Pullets	Fowls	Ducklings	Tame Rabbits
FISH.			
Carp	Skate	Flounders	Crabs
Tench	Eels	Lobsters	Craw-fish
Turbot	Mulletts	Soles	Prawns
Thornback	Plaice	Whittings	
VEGETABLES, &c.			
Carrots	Beets	Mint	Lettuces
Turnips	Parsley	Burnet	Chives
Parsnips	Fennel	Thyme	Cresses
Jerusalem Arti- chokes	Celery	Winter-savoury	Mustard
	Endive	Coleworts	Pot-Marjoram
Onions	Tansey	Borecole	Hysop
Garlick	Rape	Cabbages	Fennel
Shalots	Radishes	Savoys	Cucumbers
Brocoli	Turnips	Spinage	Kidney-Beans
Cardoons	Tarragon	Mushrooms	
FRUIT.			
Pears	Apples	Forced Strawberries	

## APRIL.

MEAT.				
Beef	Mutton	Veal	Lamb	
POULTRY, &c.				
Pullets	Chickens	Pigeons	Leverets	
Fowls	Ducklings	Rabbits		
FISH.				
Carp	Trout	Turbot	Mulletts	Crabs
Chub	Craw-fish	Soles	Smelts	Lobsters
Tench	Salmon	Skate	Herrings	Prawns
VEGETABLES.				
Coleworts	Fennel	Celery	Tarragon	Thyme
Sprouts	Parsley	Endive	Radishes	All Sorts of
Brocoli	Chervil	Sorrel	Lettuces	Pot-herbs
Spinage	Young Onions	Burnet	Small Sallad	
FRUIT.				
Apples	Pears	Forced Cherries and Apricots for Tarts		

## MAY.

MEAT.				
Beef	Mutton	Veal	Lamb	
POULTRY, &c.				
Pullets	Chickens	Ducklings	Rabbits	Leverets
Fowls	Green Geese	Turkey Poults		
FISH.				
Carp	Trout	Soles	Smelts	Crabs?
Tench	Chub	Turbot	Lobsters	Prawns
Eels	Salmon	Herrings	Craw-fish	
VEGETABLES, &c.				
Early Potatoes	Artichokes	Fennel	Herbs	Beans
Carrots	Spinage	Lettuces	Thyme	Kidney Beans
Turnips	Parsley	Cresses	Savoury	Asparagus
Radishes	Sorrel	Mustard	All other	Tragopogon
Early Cab-	Barley	All Sorts of	sweet Herbs	Cucumbers,
bages	Mint	Sallad	Pease	&c.
Cauliflowers	Purslane			
FRUIT.				
Pears	Strawberries	Melons	Currants for	And Goose-
Apples	Cherries	Green Apricots	Tarts	berries

## JUNE.

MEAT.				
Beef	Mutton	Veal	Lamb	Buck Venison
POULTRY, &c.				
Fowls	Chickens	Ducklings	Plovers	Leverets
Pullets	Green Geese	Turkey Poults	Wheat-Ears	Rabbits
FISH.				
Trout	Pike	Soles	Mackarel	Lobsters
Carp	Eels	Turbot	Herrings	Craw-fish
Tench	Salmon	Mulletts	Smelts	Prawns
VEGETABLES, &c.				
Carrots	Onions	Artichokes	Purslane	Thyme
Turnips	Beans	Cucumbers	Rape	All Sorts of
Potatoes	Pease	Lettuce	Cresses	Pot-herbs
Parsnips	Asparagus	Spinage	All other small	
Radishes	Kidney Beans	Parsley	Sallading	



## FRUIT.

Cherries	Currants	Apples	Nectarines	Melons
Strawberries	Masculine	Pears	Grapes	Pine Apples
Gooseberries	Apricots	Some Peaches		

## JULY.

## MEAT.

Beef	Mutton	Veal	Lamb	Buck Venison
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## POULTRY, &amp;c.

Pullets	Pigeons	Turkey Poults	Partridges	Plovers
Fowls	Green Geese	Ducks	Pheasants	Leverets
Chickens	Ducklings	Young	White Ears	Rabbits

## FISH.

Cod	Tench	Plaice	Skate	Carp
Haddocks	Pike	Flounders	Thornback	Prawns
Mullets	Herrings	Eels	Salmon	Craw-fish
Mackarel	Soles	Lobsters		

## VEGETABLES, &amp;c.

Carrots	Scorzoner	Celery	Cresses	Thyme
Turnips	Salifé	Endive	All Sorts of	All other
Potatoes	Mushrooms	Finocha	small Sal-	Pot-herbs
Raddishes	Cauliflowers	Chervil	lad Herbs	Pease
Onions	Cabbages	Sorrel	Mint	Beans
Garlick	Sprouts	Purslane	Balm	Kidney Beans
Rocombole	Artichokes	Lettuce		

## FRUIT.

Pears	Peaches	Apricots	Strawberries	Melons
Apples	Nectarines	Gooseberries	Raspberries	Pine Apples

## AUGUST.

## MEAT.

Beef	Mutton	Veal	Lamb	Buck Venison
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## POULTRY, &amp;c.

Fowls	Green Geese	Leverets	Pheasants	Wheat Ears
Pullets	Turkey Poults	Rabbits	Wild Ducks	Plovers
Chickens	Ducklings	Pigeons		

## FISH.

Cod	Skate	Mackarel	Carp	Craw-fish
Haddock	Thornback	Herrings	Eels	Prawns
Flounders	Mullets	Pike	Lobsters	Oysters
Plaice				

## VEGETABLES, &amp;c.

Carrots	Shalots	Mushrooms	Celery	Small Sallad
Turnips	Scorzoner	Artichokes	Endive	Thyme
Potatoes	Salifé	Cabbage	Finocha	Savoury
Radishes	Pease	Cauliflowers	Parsley	Marjoram
Onions	Beans	Sprouts	Lettuces	All Sorts of
Garlic	Kidney Beans	Beets	All Sorts of	sweet Herbs

## FRUIT.

Peaches	Cherries	Grapes	Mulberries	Currants
Nectarines	Apples	Figs	Strawberries	Melons
Plumbs	Pears	Filberts	Gooseberries	Pine Apples

## SEPTEMBER.

## MEAT.

Beef	Mutton	Lamb	Veal	Pork	Buck Venison
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## POULTRY, &amp;c.

Geese	Pigeons	Fowls	Chickens	Pheasants
Turkies	Larks	Hares	Ducks	Partridges
Teals	Pullets	Rabbits		

## FISH.

Cod	Plaice	Soles	Tench	Lobsters
Haddock	Thornbacks	Salmon	Pike	Oysters
Flounders	Skate	Carp		

## VEGETABLES.

Carrots	Garlick	Mushrooms	Endive	Chervill
Turnips	Scorzonera	Artichokes	Celery	Sorrel
Potatoes	Salifie	Cabbage	Parsley	Beets
Shalots	Pease	Sprouts	Finocha	Thyme, and
Onions	Beans	Cauliflowers	Lettuces and	all Sorts of
Leeks	Kidney Beans	Cardoons	small Salad	Soup-Herbs

## FRUIT.

Peaches	Pears	Filberts	Quinces	Mor. Cherries
Plumbs	Grapes	Hazel-Nuts	Lazaroles	Melons
Apples	Walnuts	Medlars	Currants	Pine-Apples

## OCTOBER.

## MEAT.

Beef	Mutton	Lamb	Veal	Pork	Doc Venison
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## POULTRY, &amp;c.

Geese	Fowls	Teals	Larks	Pheasants
Turkies	Chickens	Widgeons	Dotterels	Partridges
Pigeons	Rabbits	Woodcocks	Hares	
Pullets	Wild Ducks	Snipes		

## FISH.

Dorees	Smelts	Pike	Perch	Cockles
Holobets	Brills	Carp	Salmon Trout	Muscles
Bearbét	Gudgeons	Tench	Lobsters	Oysters

## VEGETABLES.

Cabbages	Turnips	Shalots	Chervil	Young Sal-
Sprouts	Potatoes	Garlick	Finocha	lad
Cauliflowers	Skirrets	Rocombole	Chard	Beets
Artichokes	Salifie	Celery	Corn	Sallad
Carrots	Scorzonera	Endive	Lettuce	All Sorts of
Parsnips	Leeks	Cardoons	All Sorts of	Pot-Herbs

## FRUIT.

Peaches	Medlars	Black & white	Filberts	Pears
Grapes	Services	Bullace	Hazle-Nuts	Apples
Figs	Quinces	Walnuts		

## NOVEMBER.

## MEAT.

Beef	Mutton	Veal	House-Lamb	Doc Venison
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## POULTRY, &amp;c.

Geese	Pullets	Widgeons	Dotterels	Partridges
Turkies	Pigeons	Woodcocks	Hares	Pheasants
Fowls	Wild Ducks	Snipes	Rabbits	
Chickens	Teals	Larks		

## FISH.

Gurnets	Smelts	Holobets	Carp	Oysters
Dorees	Gudgeons	Bearbet	Pike	Cockles
Salmon Trout	Lobsters	Salmon	Tench	Muscles

## VEGETABLES.

Carrots	Scorzonera	Artichokes	Spinage	Chervil
Turnips	Onions	Cabbage	Chard Beets	Lettuces
Parsnips	Leeks	Cauliflowers	Cardoons	All Sorts of
Potatoes	Shalots	Savoys	Parsley	Sallad Herbs
Skirret	Rocombole	Sprouts	Cresses	Thyme, and all
Salsifie	Jerusalem Ar.	Coleworts	Ediver	Pot-Herbs

## FRUIT.

Pears	Buillace	Hazle-Nuts	Medlars	Grapes
Apples	Chesnuds	Walnuts	Services	

## DECEMBER.

## MEAT.

Beef	Mutton	Veal	House-Lamb	Pork	Doc Venison
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## POULTRY, &amp;c.

Geese	Capons	Rabbits	Wild Ducks	Dotterels
Turkeys	Fowls	Woodcocks	Teal	Partridges
Pullets	Chickens	Snipes	Widgeons	Pheasants
Pigeons	Hares	Larks		

## FISH.

Turbot	Holoberts	Cod	Carp	Muscles
Gurnets	Bearbet	Codlings	Gudgeon	Oysters
Sturgeon	Smelts	Soles	Eels, Cockles	Dorees

## VEGETABLES, &amp;c.

Cabbages	Turnips	Scorzonera	Forced Aspa-	Beets
Savoys	Lettuces	Salsifie	ragus	Spinage
Brocoli, purple	Cresses	Leeks	Garlick	Parsley
and white	Small Sallad	Onions	Rocombole	Thyme
Carrots	Potatoes	Shalats	Celery	All Sorts of
Parsnips	Skirrets	Cardoons	Endive	Pot-Herbs

## FRUIT.

Apples	Medlars	Chesnuds	Hazle-Nuts	Grapes
Pears	Services	Walnuts		

# CONFECTIONARY.

## CHAP. I.

### SUGARS.

#### *Clarified Sugar.*

PUT four pounds of loaf sugar to two quarts of water in a preserving pan over a fire, and when warm, add the whites of three eggs beaten up with half a pint of water. When boiling, skim it clean, and simmer it till quite clear, and pass it through a fine straining bag.

#### *First Degree.—Candy Sugar.*

Boil clarified sugar as much as you have occasion for over the fire till smooth. To know which, dip a skimmer into the sugar, touch it between the fore-finger and thumb, immediately open them, and if a small thread draws between and immediately breaks, and remains as a drop on the thumb, it is in some degree smooth. Give it another boiling, it will draw into a larger string, and have acquired the first degree.

#### *Second Degree.—Blown Sugar.*

Boil the sugar longer in this process, dip in the skimmer and shake off what sugar you can into the pan. Then blow with the mouth strongly through the holes, and if bladders or bubbles blow through, it is a proof of its having acquired the second degree.

#### *Third Degree.—Feathered Sugar.*

Prove this by dipping the skimmer when the sugar has boiled longer than in the last mentioned degree. Shake it over the pan, then give it a sudden flit behind you, and if done, the sugar will fly off like feathers.

#### *Fourth Degree.—Crackled Sugar.*

Boil the sugar longer than in the preceding degrees, dip in a



stick, and immediately put it in a pot of very cold water standing by you. Draw off the sugar that hangs to the stick into the water, and if it becomes hard, and snaps in the water, it is done; but, if otherwise, it must boil till it answers that trial.

*Fifth Degree.—Carmel Sugar.*

The sugar must boil longer than in either of the former operations. Dip a stick, first into the sugar, then into cold water, and if at the carmel height, the moment it touches the cold water it will snap like glass, which is the highest and last degree of boiling sugar. The fire must not be fierce, lest it flame up the sides of the pan, and burn the sugar, which will discolour and spoil it.

*Small Devices in Sugar.*

Steep gum-tragacanth in rose-water, and with double-refined sugar make it into a paste, which may be coloured with powders and jellies as fancy shall direct, and then made up into any shape. Have moulds made in any fashion, and they will make pretty ornaments on the tops of iced cakes. In the middle of them may be put little slips of paper with some smart conceits or sentences written on them, which will afford much mirth to young company.

*Sugar of Roses in Figures.*

Cut off the white of rosh buds, and dry them in the sun. Finely pound an ounce of them, and wet a pound of loaf sugar in rose-water, and boil it to candy height. Put in the powder of roses, and the juice of lemon, and mix all well together, lay it on a pie-plate, and cut it into lozenges, or any figure fancy may suggest. If ornaments are wanted for a desert, gild or colour them for that purpose.

CHAP. II.

TARTS AND PUFFS.

*General Directions.*

IN the cookery, under the article Pies, directions were given for making different pastes for tarts, &c. &c. If tin patties be used to bake in, butter them, and put a thin crust all over the bottoms; if glass or china be used, an upper crust is only requisite,

as the tarts will not be taken out when sent to table. Lay fine sugar at the bottom, then the fruit, and sugar at the top. Put on the lid, and bake them in a slack oven. Bake mince-pies in tin patties, with a puff paste. Tarts of preserved fruits must have a very thin crust at top, and be baked but a little while.

### *Crisp Tart Paste.*

Mix with pump water half a pound of sifted flour, a quarter of a pound of fresh butter, two ounces of sifted sugar, and two eggs beaten; and knead the paste well.

### *To make Puff Paste.*

Mould with the hands a pound of fresh or good salt butter and lay it in cold water; then sift a pound of the best white flour, rub lightly into it half the butter, mix it with cold spring water, roll it out, put on it, in pieces, half of the butter remaining, fold the paste, roll it again, and add the remainder of the butter, Strew lightly over a little flour, fold it together, set it in a cool place. and roll it out twice more when wanted for use.

### *Paste for stringing Tartlets.*

Cut a bit of puff paste into pieces, mix with it half a handful of flour, a little cold water, make it of a moderate stiffness, and mold it with the hands till it draws into fine threads. Roll a piece out three inches long and two broad; cut it into slips, draw them out singly, and lay them across the tarts in any form, which may be repeated two or three times over each other, and will much improve their appearance when baked.

### *Tarts or Tartlets.*

Sheet tart or tartlet pans with puff paste a quarter of an inch thick, trim round the edge with a sharp knife; then fill them with raspberry or apricot jam, or orange, marmalade or stewed apple, and put fine strings of paste across in any forms. Bake them in a brisk oven, but the top must not be coloured too much.

### *Apples for Tarts.*

Pare, cut into quarters, and core apples; put them into a stewpan, add a piece of lemon peel, a little water, and a stick of cinnamon. Cover it close, and put it over a fire till the apples are dissolved; sweeten with sifted sugar, add a table-spoonful of sirup of cloves, rub them through a hair sieve, and let it stand till cold before put into the paste.

*A fine flavoured Tart.*

Stew golden pippins the same way, and when rubbed through the sieve add only half a table-spoonful of sirup of cloves, and mix with it well a quarter of a pound of pine-apple jam, and this mixture, if close covered, will keep a month.

*Currants, Cherries, Gooseberries, and Apricot Tarts.*

Currant and raspberry tarts do not require much baking. Cherries take but little baking. Gooseberries, to look red, must stand a good while in the oven. Apricots, if green, require more baking than when ripe. Fruit preserved high, should not be baked at all, but the crust should be baked first upon a tin the size of the tart. It may be cut with a marking iron; when cold lay it on the fruit.

*Rhubarb Tarts.*

Pull the stalks of rhubarb that grows in the garden, and cut it into the size of gooseberries, and make it as a gooseberry tart.

*Raspberry Tart with Cream.*

Roll out thin puff-paste, lay it in a pattypan; lay in raspberries, and strew over them some very fine sugar. Put on the lid, and bake it; cut it open, and put in half a pint of cream, the yolks of two or three eggs well beaten, and a little sugar. Let it stand till cold before it is sent to the oven.

*Almond Tarts.*

Blanch some almonds, beat them fine in a mortar, with a little white wine and some sugar (a pound of sugar to a pound of almonds), grated bread, a little nutmeg, cream, and the juice of spinach to colour the almonds. Bake it in a gentle oven; and when done, thicken it with candied orange or citron.

*Green Almond Tarts.*

Pull almonds from the tree before they shell; scrape off the down with a knife, and put them into a pan with cold spring water as fast as they are done. Then put them into a skillet, with more spring water, over a very slow fire, till they simmer. Change the water twice, and let them lie in the last till they become tender. Take them out, and put them in a clean cloth, with another over them, and press them to make them quite dry. Then make a sirup with double refined sugar, and put them to

simmer a little. Do the same the next day; put them into a stone jar, and cover them very close, for if they get the least air, they will turn black. The yellower they are before taken out of the water, the greener they will be when done. Put them into the sugar crust, lay the lid on close, cover them with sirup, and bake them in a moderate oven.

### *Orange Tarts.*

Grate from a Seville orange, a little of the outside rind; squeeze the juice into a dish, throw the peel into water, and change it often for four days. Then put them into a saucepan of boiling water on the fire. Change the water twice to take out the bitterness, and when tender, wipe them well, and beat them fine in a mortar. Boil their weight in double refined sugar, into a sirup, and skim it very clean. Then put in the pulp, and boil all together till clear. Let it stand to be cold, put it into the tarts, squeeze in the juice, and bake them in a quick oven. Conserve of oranges makes good tarts.

### *Chocolate Tarts.*

Rasp a quarter of a pound of chocolate, a stick of cinnamon, add fresh lemon-peel grated salt, and sugar. Mix two spoonfuls of fine flour and the yolks of six eggs well beaten with some milk, and put these into a stewpan, a little while over the fire. Then put in a little lemon-peel cut small, and let it stand till cold. Beat up the whites of eggs enough to cover it, and put it in puff paste. When baked, sift some sugar over it, and glaze it with a salamander.

### *Angelica Tarts.*

Pare and core golden pippins or nonpareils, take the stalks of angelica, peel them, and cut them into small pieces, of apples and angelica an equal quantity. Boil the apples gently in water enough to cover them, with lemon-peel and fine sugar, till a thin sirup, and then strain it off. Put it on the fire, with the angelica in it, and let it boil ten minutes. Make a puff paste, lay it at the bottom of the tin, and then a layer of apples and a layer of angelica till full. Fill them up with sirup, and bake them.

### *Spinach Tarts.*

Scald spinach in some boiling water, drain it dry, chop it, and stew it in butter and cream, with a little salt, sugar, bits of citron, and a very little orange-flower water. Put it in fine puff paste.



*Petit Patties.*

Make a short crust, roll it thick, and make them as big as the bowl of a spoon, and an inch deep. Shred a piece of veal big enough to fill the patty, and as much bacon and beef suet, very fine, and season them with pepper and salt, and a little sweet herbs. Put them into a little stewpan, keep turning them about, with a few mushrooms chopped small, eight or ten minutes. Fill the patties, cover them with crust, and colour them with the yolk of an egg, and bake them.—Petit patties make a very pretty garnish to a large dish.

*Petit Patties of Chicken and Ham.*

Sheet the pans with puff paste, and put a bit of crumb of bread the size of a dice, in each : cover them with more paste, trim round the pan, wash the tops of the paste with egg, and bake them of a light colour. When done take out the bread, have ready the white meat of a dressed fowl, lean ham, an eschalot chopped fine, a spoonful of consommé of veal, a little cream, flour, salt, Cayenne, and lemon-juice, a small quantity of each. Mix all the ingredients together over a fire, boil them for five minutes, fill the patties with it, and serve them very hot.

*Forcemeat Patties.*

Sheet the pans as for chicken patties, but instead of bits of bread, fill them with a light well-seasoned forcemeat ; cover and bake them, and serve them with a little cullis added to the forcemeat.

*Patties of Lobsters or Oysters.*

Bake patties as before directed, fill them with lobsters or oysters half boiled and chopped, add to them a little strong consume of veal, a small quantity of flour, lemon-juice, Cayenne pepper ; a bit of lemon-peel, an eschalot chopped fine, an anchovy rubbed through a sieve, and mixed over a fire for five minutes.

*Curd Puffs.*

Add rennet to two quarts of milk, and when broken, put it into a coarse cloth to drain ; rub the curd through a hair-sieve, and put to it four ounces of butter, ten ounces of bread, half a nutmeg, a lemon-peel grated, and a spoonful of wine. Sugar it, rub the cups with butter, and put them for little more than half an hour to bake.

*Sugar Puffs.*

Beat the whites of ten eggs till they rise to a high froth. Then put them in a marble mortar or wooden bowl, and add as much double-refined sugar as will make it thick; rub it round the mortar for half an hour, put in a few carraway seeds, and take a sheet of wafers, and lay it on as broad as a sixpence, and as high as possible. Put them into a moderately heated oven a quarter of an hour, and they will look as white as snow.

*Wafers.*

Beat up for half an hour a spoonful of orange-flower water, two spoonfuls of flour, two of sugar, and the same of cream; then make the wafer-tongs hot, and pour a little of the batter in to cover the irons. Bake them on a stove fire, and while baking, roll them round a stick, like a spigot. When cold, they will be very crisp, and are proper to be eat with jellies or tea.

*Chocolate Puffs.*

Beat and sift half a pound of double-refined sugar, scrape into it an ounce of chocolate very fine and mix them together. Beat the white of an egg to a high froth, and strew in the sugar and chocolate. Keep beating it till as stiff as a paste. Then sugar the paper, drop them on the size of a sixpence, and bake them in a very slow oven.

*Almond Puffs.*

Blanch two ounces of sweet almonds, and beat them fine with orange-flower water, whisk the whites of three eggs, to a high froth, strew in a little sifted sugar, mix the almonds with the sugar and eggs, and add more sugar till as thick as paste. Lay it in cakes, and bake it on paper, in a cool oven.

*Lemon Puffs.*

Beat a pound of double-refined sugar, and sift it through a fine sieve into a bowl; put in the juice of two lemons, and beat them together; beat the white of an egg to a high froth, and put it into a bowl, and beat the whole half an hour; then put in three eggs, with two rinds of lemons grated, mix it well, sprinkle sugar on papers, drop on the puffs in small drops, and bake them in a moderate oven.

## CHAP. III.

## CAKES.

*General Directions.*

Have all the ingredients which are to be used got ready to your hand. Do not beat up eggs till the minute they are wanted. When butter is used, beat it to a fine cream before the sugar is put in. If cakes made of rice, seeds, or plumbs, are baked in wooden garths, their outsides will not be burned, and they will rise better. The oven must be heated according to the size of the cakes intended to be baked.

*Plumb Cake.*

To seven pounds of currants washed and rubbed, add four pounds of flour dried and sifted, six pounds of the best fresh butter, and two pounds of Jordan almonds blanched and beaten with orange-flour water till fine; four pounds of eggs, but without whites; three pounds of double-refined sugar beaten and sifted; a quarter of an ounce of mace, the same of cloves and cinnamon, and three large nutmegs, all beaten fine; a little ginger, half a pint of sack, half a pint of French brandy, and sweetmeats, as orange, lemon, and citron, to the taste. Before mixing the ingredients, work the butter to a cream. Then put in the sugar, and work the whole well together. Have the eggs well beaten and strained, work in the almonds and then the eggs, till white and thick. Add the sack, brandy, and spices; shake in the flour by degrees, and put in the currants and sweetmeats, as it is put into the hoop. Bake it directly in a quick oven for four hours. Keep beating it all the time it is mixing, and keep the currants before the fire, to go warm into the cake. This quantity will bake best in two hoops, one being too small for it.

*Another Way.*

Mix with the hand a pound of sifted sugar, and a pound of fresh butter, in an earthen dish for a quarter of an hour. Then beat well ten yolks of eggs and five whites; put two thirds to the sugar and butter, and mix them till it begins to be tough; add a pound and a half of currants, washed and picked, a quarter of a pound of citron, a quarter of a pound of candied orange or lemon peel cut into slices, a quarter of a pound of Jordan almonds blanched and bruised very fine. Then pound a

quarter of a pound of muscadine raisins, add to them a gill of sweet wine and a spoonful of brandy, strain the liquor through a cloth to the mixture, put in the rest of the eggs, and mix all together as light as possible.

### *Another Way.*

To a pound and a half of fine flour, well dried, add the same of butter, three quarters of a pound of currants, half a pound of raisins stoned and sliced, eighteen ounces of sugar beaten and sifted, and fourteen eggs, leaving out half the whites; shred the peel of a large lemon exceedingly fine, three ounces of candied orange, the same of lemon, a tea-spoonful of beaten mace, half a nutmeg grated, a tea-cupful of brandy or white wine, and four spoonfuls of orange-flower water. First work the butter with the hand to a cream, then beat the sugar well in, whisk the eggs half an hour, mix them with the sugar and butter, and put in the flour and spices. Beat the whole an hour and a half, and when the oven is ready, mix in lightly the brandy, fruit, and sweetmeats, put it into the hoop, and two hours and a half will bake it.

### *White Plumb Cakes.*

To two pounds of flour well dried, add a pound of sugar beaten and sifted, a pound of butter, a quarter of an ounce of nutmegs, the same of mace, sixteen eggs, two pounds and a half of currants picked and washed, half a pound of sweet almonds, the same of candied lemon, half a pint of sack or brandy, and three spoonfuls of orange-flower water. Beat the butter to a cream, put in the sugar, beat the whites of the eggs half an hour, and mix them with the sugar and butter. Then beat the yolks half an hour, and mix them with the whites, which should be two hours beating. Put in the flour a little before the oven is ready, and just before put into the hoop, mix together lightly the currants and other ingredients, and two hours baking will be enough.

### *Pound Cakes.*

To a pound of sifted sugar add a pound of fresh butter, and mix them with the hand ten minutes; put to them nine yolks and five whites of eggs well beaten, whisk all well, and add a pound of sifted flour, a few carraway seeds, a quarter of a pound of candied orange peel cut into slices, a few currants washed and picked, and mix all together as light as possible.



*Yest Cakes.*

Take a pound of flour, two pounds of currants washed and picked, a quarter of a pound of fresh butter, a quarter of a pound of Lisbon sugar, a quarter of a pound of citron and candied orange peel cut into slices, cinnamon and mace a small quantity of each pounded and sifted. Make a hole in the centre of the ingredients, put in a gill of sweet wine, a little warm milk, a teacupful of yest, and let it stand till the yest works; then add a little more warm milk, mix all together, fill a hoop with it, let it remain till it rises, and bake it.

*Bath Cakes.*

Rub a pound of fresh butter and a pound of flour into a light paste, with a gill of yest and some warm cream, and set it in a warm place to rise; mould it with a few carraway seeds, make it into cakes the size of small French rolls, butter tins, and bake the cakes on them.

*Small Cakes.*

Rub well together half a pound of sifted sugar, half a pound of fresh butter, and three quarters of a pound of sifted flour, then wet it with a gill of boiling milk, strew in a few carraway seeds, and let it lie till the next day; when moulded and cut into six score pieces, roll them as thin as possible, and bake them in an oven three parts cold.

*Diet Bread Cakes.*

Take nine eggs and sifted sugar of their weight; break the whites into one pan and the yolks into another; whisk the whites till of a solid froth, beat the yolks, and whisk them with the whites: add the sugar with the weight of five eggs of flour, mix all well together, add a few carraway seeds, put it in a hoop, and bake it.

*Sponge Biscuits.*

Use the same mixture as for diet bread, omitting only the carraway seeds; rub the inside of small tin pans with fresh butter, fill them with the mixture, sift the sugar over, and put them in a moderate oven to bake.

*Common Seed Cake.*

Put a pound and a half of flour to half a pound of fresh butter broke into small pieces, and likewise a quarter of a pound of sifted sugar, and half a grated nutmeg; make a hole in the centre of the flour and set a sponge with a gill of yest and a little milk; when well risen add slices of candied orange or lemon peel and an egg beaten up. Mix all well together with a little warm milk, of a proper stiffness, mould it into a cake, prove it in a warm place, and bake it.

*Cinnamon Cakes.*

Put six eggs into a pan with three table-spoonfuls of rose-water, and whisk them well together; add a pound of sifted sugar, a desert spoonful of pounded cinnamon, and flour enough for a good paste; roll it out, cut it into any shapes, and bake them on white paper. When done take them off, and keep them for use in a dry place.

*Colouring for Pippin Paste, &c. to garnish Twelfth Cakes.*

Beat an ounce of cochineal very fine; add three gills of water, a quarter of an ounce of roche-alum, and two ounces of lump sugar; boil all together twenty minutes, strain it through a fine sieve, and keep it close covered for use.

*Twelfth Cakes.*

Make a cavity in the centre of six pounds of flour, set a sponge with a gill and a half of yest and a little warm milk; put round it a pound of fresh butter in small lumps, a pound and a quarter of sifted sugar, four pounds and a half of currants, half an ounce of sifted cinnamon, a quarter of an ounce of pounded cloves, mace, and nutmeg mixed, and sliced candied orange and lemon peel and citron. When risen, mix all together with a little warm milk; have the hoops well papered and buttered, and fill them with the mixture, and bake them. When nearly cold, ice them over with sugar prepared as per receipt; or they may be quite plain.

*Bristol Cakes.*

Mix well together with the hand in an earthen pan six ounces of sifted sugar, six ounces of fresh butter, four whites and two yolks of eggs, and nine ounces of flour; add three quarters of a pound of picked currants, and drop the mixture

with a spoon on tin plates rubbed with butter, and bake them in a brisk oven.

### *Hyde Park Corner Cakes.*

Take two pounds of flour, four ounces of common sugar, and half an ounce of carraway seeds pounded; then set a sponge with half a gill of yest and a little warm milk; when it works take some boiling milk, add to it five ounces of fresh butter, mix it up light, and let it lie some time; then roll it out, cut it into any form, and bake it in a moderate oven.

### *Gingerbread Nuts.*

To four pounds of flour add half a pound of sifted sugar, an ounce of carraway seeds, half an ounce of ginger pounded and sifted, six ounces of fresh butter, and two ounces of candied orange peel cut into small slices. Warm a pound of treacle or honey and a gill of cream, mix all the ingredients into a paste, and let it lie six hours; then roll it out, make it into nuts, and bake them in a moderate oven.

### *Bride Cakes.*

To two pounds of sifted loaf sugar, add as follows: four pounds of fresh butter, four pounds of best white flour dried and sifted, a quarter of an ounce of mace and cinnamon, the same of nutmeg' pounded and sifted, thirty eggs, four pounds of currants washed, picked, and dried before a fire, a pound of Jordan almonds blanched and pounded, a pound of citron, a pound of candied orange, and a pound of lemon peels cut into slices, and half a pint of brandy. First work the butter to a cream with the hand, then beat in the sugar for a quarter of an hour, whisk the whites of eggs to a solid froth, and mix them with the sugar and butter; then beat the yolks a quarter of an hour, and add them, and likewise the flour, mace, and nutmeg: beat all well together till the oven is ready, then mix in lightly the brandy, currants, almonds, and sweetmeats. Line a hoop with paper, butter it, fill it with the mixture, bake it in a brisk oven, and when risen cover it with paper to keep it from burning. Serve it up either iced or plain.

### *Rice Cakes.*

Whisk together the yolks of seven eggs a quarter of an hour, add five ounces of sifted sugar, and mix them well; put in a quarter of a pound of rice, some flour, a little brandy, the rind of a lemon grated very fine, and a small quantity of pounded

mace; then add six whites of eggs well beaten, and mix all together for ten minutes, fill a hoop with the mixture, and bake it in a brisk oven.

### *Shrewsbury Cakes.*

To half a pound of fresh butter beaten to a cream add half a pound of flour, an egg, six ounces of sifted sugar, and a quarter of an ounce of caraway-seeds. Mix all in a paste, roll it out thin, stamp it with a tin cutter, prick the cakes with a fork, lay them on tin plates rubbed with butter, and bake them in a slow oven till done.

### *Portugal Cakes, or Heart Cakes.*

Mix with the hand or a whisk a pound of flour, a pound of sifted sugar, and a pound of fresh butter, till a fine batter. Add two spoonfuls of rose water, half a pound of currants washed and picked, break ten eggs, whisk them, and mix all together. Butter ten moulds, fill them three parts full with the mixture, and bake them in a brisk oven.

### *Macaroons.*

Blanch and pound fine a pound of Jordan almonds with a little rose water to keep them from oiling, add a pound of sifted sugar, and the whites of ten eggs whisked to a solid froth; beat all together for some time, and have ready wafer paper on tin plates, drop the mixture over it separately the size of a shilling or smaller, sift a little sugar over, and bake them in a moderate oven.

### *Mirangles.*

Whisk the whites of nine eggs to a solid froth; add the rind of six lemons grated very fine and a spoonful of sifted sugar; then lay a wet sheet of paper on a tin, and with a spoon drop the mixture in little lumps separately upon it, sift sugar over, and bake them in a moderate oven of a nice colour. Then put raspberry, apricot, or any other kind of jam between two bottoms, put them together, and lay them in a warm place or before the fire to dry.

### *Ratafias.*

Blanch and pound half a pound of Jordan almonds, and the same of bitter almonds, and preserve them from oiling with rose water; add a pound of sifted sugar, beat the whites of four eggs



well, and mix lightly with them; then put the mixture into a preserving pan, set it over a moderate fire, stirring till pretty hot, and when cold roll it into small rolls, cut them into cakes the size of a shilling, dip the top of a finger into flour and touch each cake lightly, put them on wafer paper, sift sugar over, and bake them in a slow oven.

### *Chantilly Basket.*

Have a small quantity of warm carmel sugar, dip ratifia cakes into it, and place them round the inside of a dish. Cut more ratifias into squares, dip them in the sugar, pile them on the others, and so on for two or three stories high. Then line the inside with wafer paper, fill it with sponge biscuits, sweetmeats, blanched almonds, and cream as for an apple pie, put some trifle froth over that, and garnish the froth with rose leaves, or coloured comfits or carmel of sugar thrown lightly over the top.

### *Biscuits.*

Beat eight eggs half an hour, and put in a pound of beaten and sifted sugar, with the rind of a lemon grated; then whisk it an hour, till light, when add a pound of flour, with a little rose water. Sugar them over, and bake them in papers or tins.

### *Drop Biscuits.*

Beat up for half an hour the whites of six eggs, and the yolks of ten, with a spoonful of rose-water; then add ten ounces of sifted loaf sugar. Whisk all for half an hour, then put in an ounce of carraway seeds crushed, and six ounces of fine flour sprinkled in gently; drop them on wafer papers, and bake them in a moderate oven.

### *Spanish Biscuits.*

Beat up the yolks of eight eggs half an hour, and then beat in eight spoonfuls of sugar. Whisk the whites to a strong froth, and then beat them with the yolks and sugar for half an hour: add four spoonfuls of flour, and a little lemon-peel cut very fine, and bake them on papers.

### *Lemon Biscuits.*

Beat the yolks of ten eggs, and the whites of five, with four spoonfuls of orange-flower water, till they froth well; add a

pound of loaf sugar sifted, beat it one way half an hour longer, put in half a pound of flour, with the raspings of two lemons, and the pulp of a small one, dust them with sugar, butter a tin, and bake them in a quick oven; but do not stop the mouth at first, or they may be scorched.

### *French Biscuits.*

Take a pair of scales, put in one scale three new-laid eggs, and in the other the same weight of dried flour, and have ready the same weight of fine powdered sugar: beat up the whites of the eggs well with a whisk to a fine froth; then put in half an ounce of candied lemon-peel cut thin and fine, and beaten well; by degrees whisk in the flour and sugar, then add the yolks, and mix them well together. Shape the biscuits on fine white paper with a spoon, and throw powdered sugar over. Bake them in a moderate oven, not too hot, till of a fine colour on the top, when with a knife cut them carefully from the paper, and lay them in dry boxes for use.

### *Green Caps.*

Gather codlings just before they are ripe, green them as for preserving. Rub them over with a little oiled butter, grate double refined sugar over, and set them in an oven till they brighten and sparkle like frost; then put them on a china dish. Make a fine custard, pour it round them, and stick single flowers in every apple. This forms a pretty corner dish either at dinner or supper.

### *Black Caps.*

Core and cut into halves twelve large apples, and lay them on a tin patty-pan as close as possible, the flat sides downward. Pour over them the juice of a lemon and two spoonfuls of orange-flower water. Shred lemon-peel fine, strew it on them, and grate fine sugar over all. Bake them in a quick oven half an hour; then throw fine sugar all over the dish, and serve them.

### *Saffron Cake.*

Have ready a quartern of fine flour, a pound and a half of butter, three ounces of carraway seeds, six eggs well beaten, a quarter of an ounce of cloves and mace finely beaten together, a little cinnamon pounded, a pound of sugar, a little rose-water and saffron, a pint and a half of yest, and a quart of milk.

Boil the milk and butter, then skim off the butter, and mix it with the flour and a little of the milk ; stir the yest into the rest, strain it, and mix it with the flour ; then put in the seeds, spice, rose water, tincture of saffron, sugar, and eggs ; beat them all well lightly with the hands, and bake it in a hoop or pan well buttered for a hour and a half in a quick oven. The seeds may be omitted.

#### *Prussian Cakes.*

Have ready half a pound of dried flour, a pound of beaten and sifted sugar, the yolks and whites of seven eggs beaten separately, the juice of a lemon, the peels of two finely grated, and half a pound of almonds beaten fine with rose-water. Beat the whites and yolks separate, then mix them, add the other ingredients, except the flour, beat them together half an hour ; then shake in the flour, and put the cakes in the oven.

#### *Apricot Cakes.*

Peel and scald a pound of ripe apricots, take out the stones ; as soon as the skin will come off, beat the flesh in a mortar to a pulp ; boil half a pound of double refined sugar, with a spoonful of water, skim it well, and put in the pulp to simmer a quarter of an hour over a slow fire, stirring it softly all the time. Then pour it into shallow flat glasses, turn it out on glass plates, put them into a stove, and turn them once a day till dry.

#### *Quince Cakes.*

Boil and clarify a pint of the sirup of quinces, and a quart or two of raspberries, over a gentle fire, skimming it as often as necessary ; then pour in hot a pound and a half of sugar, and as much more brought to a candy height. Constantly stir the whole about till nearly cold ; then spread it on plates, and cut them out into cakes.

#### *Orange Cakes.*

Quarter Seville oranges which have good rinds, and boil them in two or three waters till tender and the bitterness is gone off. Skim them, and lay them on a clean napkin to dry. Take all the skins, and seeds from the pulp, shred the peels fine, put them to the pulp, weigh them, and put rather more than their weight of fine sugar in a tossing-pan, and dissolve it. Boil it to a perfect sugar, and by degrees, add the orange peels and

pulp. Stir them well before set on the fire; boil it very gently till clear and thick, and then put it into flat-bottomed glasses. Set them in a stove, in a constant and moderate heat: and turn them on glasses when candied at the top.

### *Lemon Cakes.*

To the whites of ten eggs add three spoonfuls of rose or orange-flower water, and beat them an hour with a whisk; then put in a pound of beaten and sifted sugar, and grate in the rind of a lemon. When well mixed, add the juice of half a lemon, and the yolks of ten eggs beaten smooth. Stir in three quarters of a pound of flour; then butter a pan, and bake it in a moderate oven for an hour. Orange cakes may be made in the same way.

### *Snow Balls.*

Pare five large baking apples, take out the cores, and fill the holes with orange or quince marmalade. Then make a good hot paste, roll the apples in it, and make a crust of an equal thickness. Put them to bake in a tin dripping-pan in a moderate oven, and when taken out, put on an icing about a quarter of an inch thick; set them a good distance from the fire till hardened, but do not make them brown. Put one in the middle of a dish, and lay the others round.

### *Little Plumb Cakes.*

Mix well together half a pound of sugar finely powdered, two pounds of flour well dried, four yolks and two whites of eggs, half a pound of butter washed with rose-water, six spoonfuls of cream warmed, and a pound and a half of currants unwashed, but picked, and rubbed very clean in a cloth. Make them into cakes, bake them in a hot oven, and let them stand half an hour till coloured on both sides; then open the oven, and let them stand to cool.

### *Nun's Cakes.*

Mix well together four pounds of the finest flour, and three pounds of double refined sugar beaten and sifted. Let it stand before the fire till the following materials are ready; beat four pounds of butter with a cool hand in a deep dish one way till as soft as cream; beat the yolks of thirty five eggs and the whites of sixteen, strain the eggs and beat them with the butter together till they are finely incorporated. Mix in four or five spoonfuls of orange-flower or rose-water, then take the flour and sugar, with



six ounces of carraway seeds, and strew them in by degrees, beating the whole two hours more. Add tincture of cinnamon to the palate; then butter a hoop, and bake them three hours in a moderate oven.

### *Queen Cakes.*

Have ready a pound of loaf-sugar well beaten and sifted, a pound of well dried flour, a pound of butter, eight eggs, half a pound of currants washed and picked, a grated nutmeg, and the same quantity of mace and cinnamon. Work the butter to a cream, and put in the sugar. Beat the whites of the eggs near half an hour, and mix them with the sugar and butter; then beat the yolks half an hour, and put them to the butter. Beat them together very well, and when ready for the oven, put in the flour, spice, and currants. Sift a little sugar over them, and lay them on tins to bake.

### *Currant Cakes.*

Have ready a pound and a half of fine dried flour, a pound of butter, half a pound of fine loaf-sugar well beaten and sifted, four yolks of eggs, four spoonfuls of rose-water, the same of sack, a little mace, and a nutmeg grated. Beat the eggs well, and put them to the rose water and sack; then add the sugar and butter. Work all together, strew in the currants and flour, taking care to have them ready warmed for mixing. Make six or eight cakes, and bake them crisp and of a fine brown.

### *Buns.*

Put into a wooden bowl five pounds of the best flour, set it to a sponge with a gill of yest, and a pint of warm milk; mix in with it a pound of sifted sugar, a pound of oiled fresh butter, some coriander seeds, cinnamon, and mace pounded fine. Roll the paste into buns, and set them on a baking plate rubbed over with a little butter. Set them in a moderate oven to prove: wash them with a paste brush dipped in warm milk, and bake them of a good colour.

### *Rusks, or Tops and Bottoms.*

To two eggs beaten up add a pint of good mild yest and a little milk. Sift four pounds of best white flour, and set a sponge with the above ingredients; then boil half a pound of fresh butter and some milk, a sufficient quantity to make the sponge the stiffness of common dough. Lay it in the kneading trough till well risen; then mould and make it into loaves the size of small teacups; and

batch them flat. Bake them in a moderate oven, when nearly done, take them out, cut the top from the bottom, and dry them till of a nice colour on tin plates in the oven.

### *Wafers.*

Beat well together for twenty minutes a table-spoonful of orange-flower water, a table-spoonful of flour; then make the wafer-tongs hot, pour on a little batter sufficient to cover the irons; bake them over a slow fire, and when taken from the tongs roll them round, and keep them in a dry place for use.

### *Cracknels.*

Mix well together for twenty minutes half a pound of best white flour sifted, and half a pound of sifted loaf sugar, a quarter of a pound of fresh butter, two table-spoonfuls of rose water, a little salt, the yolks and whites of three eggs beaten up. Roll it out, and cut into any shapes; put them on baking plates rubbed with butter, wash the tops of the paste with whites of eggs well beaten, and bake them in a brisk oven.

### *Small Crusts for Cheese or Wine after Dinner.*

Pull the crumb of a new baked loaf into small pieces, put them on a baking plate, and set them in a moderately heated oven till they are of a nice brown colour.

### *English Bread.*

Sift a peck of the best white flour into a trough, make a cavity in the centre, and strain through a hair sieve a pint of good yest and a pint of lukewarm water mixed together; mix up gently with this liquor some of the flour till of a light paste, set it in a warm place covered over to prove for an hour; then mix the whole with two quarts of lukewarm water and a little salt, knead it of a good stiffness, prove it an hour more, and knead it again; prove it another hour, mould it into loaves or batch two pieces together, and bake them in a brisk oven. A middling-sized loaf will require an hour and a half in baking.

### *French Bread.*

Sift into a trough a peck of fine flour, make a cavity in the centre with the hand, strain into it a pint of lukewarm milk mixed with a pint of good yest; mix them with some of the flour till of

a light sponge, set it in a warm place covered over to prove for an hour; then add two quarts of lukewarm milk, half a pound of fresh butter, an ounce of sifted loaf sugar, and a little salt; knead it till of a nice stiffness, prove it an hour more, knead it again, and prove it another hour; then mould it into bricks, lay them on tins, put them into a very slack oven or warm place to prove for half an hour, and bake them in a brisk oven.

### *Whigs.*

To half a pint of warm milk add three quarters of a pound of fine flour, and mix in it two or three spoonfuls of light barm. Cover it up, and set it before the fire an hour, to rise. Work into the paste four ounces of sugar, and the same quantity of butter. Make it into whigs with as little flour as possible, and a few seeds, and bake them in a quick oven.

### *Icings for Cakes.*

Mix a pound of doubled refined sugar pounded and sifted fine, with the whites of twenty four eggs, in an earthen pan. Whisk them well for two or three hours till white and thick, and then with a thin broad board, or bunch of feathers, spread it all over the top and sides of the cake. Set the cake before a clear fire, and keep it turning continually that it may not change colour; but a cool oven is best, where an hour will harden it.

### *Another Way.*

Beat the whites of three eggs to a strong froth, beat a pound of Jordan almonds very fine, with rose water, and mix the almonds with the eggs lightly together, then beat a pound of loaf sugar very fine, and put it in by degrees.

## CHAP. IV.

### CUSTARDS AND CHEESECAKES.

#### *General Directions.*

ALWAYS put a spoonful of water into the tossing pan, to keep the ingredient from clinging to it. Cheesecakes, when made, should be put into a moderate oven immediately.

*Baked Custards.*

Boil a pint of cream with some mace and cinnamon, and when cold, mix with it four yolks and two whites of eggs, little rose and orange-flower water and sack, and nutmeg and sugar to the palate. Pour it into cups and bake them.

*Almond Custards.*

Boil for ten minutes a pint and a half of cream, a small stick of cinnamon, a blade of mace, a little lemon peel, and some nutmeg, with sugar to the palate, then strain it; and blanch and pound quite fine three ounces of Jordan and eight single bitter almonds; after which rub them through a hair sieve, and add the fine pulp to the cream, put in a little sirup of roses, and the yolks of six eggs beaten up; pour the mixture into small cups; or bake it in a dish with a rim of puff paste round it.

*Plain Custards.*

Make them the same way, using a little orange flower water instead of almonds.

*Another Way.*

Sweeten a quart of new milk to the taste; beat up well the yolks of eight eggs, and the whites of four, and stir them into the milk, and bake it in china basons. Or put the basons in a deep china dish, and pour boiling water round them, till the water nerarly reaches the edges and till the custards are set,

*Orange Custards,*

Boil very tender half the rind of a Seville orange, and beat it in a mortar till very fine, put to it a spoonful of the best brandy, the juice of a Seville orange, four ounces of loaf sugar, and the yolks of four eggs. Beat all well together for ten minutes, then pour in by degrees a pint of boiling cream. Keep beating them till cold, then put them in cups, and set them in an earthen dish of hot water till set, then take them out, stick preserved orange on the top, and serve them either hot or cold.



*Lemon Custards.*

Boil together for some time half a pound of double-refined sugar, the juice of two lemons, the out-rind of one pared very thin; the inner-rind of one boiled tender and rubbed through a sieve; and a pint of white wine. Then take out the peels and a little of the liquor, and set it to cool. Pour the rest into the dish intended for it, beat four yolks and two whites of eggs; and mix them with the cold liquor. Strain them into the dish, stir them well up together, and set them on a slow fire in boiling water. When done, grate the rind of a lemon all over the top: it may be browned over with a hot salamander, and eaten either hot or cold.

*Beest Custards.*

Put a pint of beest over the fire, with a little cinnamon or three bay-leaves, till boiling hot. Then pour it by degrees on a spoonful of flour, and the same of thick cream ready mixed up. Stir all exceedingly well together, sweeten it to the palate, and bake it either in tins or cups.

*Cheesecakes.*

Add three quarts of new milk to a gill of rennet; let it stand in a warm place, and when thoroughly set, drain it well, and mix into it with the hand half a pound of fresh butter, sweeten it to the palate with pounded sugar, add a few currants washed and picked, a little citron, candied orange and lemon peels cut into small slices, and an ounce of Jordan almonds pounded fine. Then beat up three eggs with the mixture, sheet the pans with puff paste, fill them with the curd, and bake them in a brisk oven. Or the paste may be made with half a pound of sifted flour, a quarter of a pound of fresh butter, and cold pump water, mixed lightly and rolled out.

*Citron Cheesecakes.*

Beat up the yolks of four eggs, mix them with a quart of boiling cream, and when cold, set it on the fire to boil till it curdles. Blanch almonds, beat them with orange-flower water, and put them into the cream, with a few Naples biscuits, and green citron shred fine. Sweeten it to the palate, pour it into cups, and bake them.

*Lemon Cheesecakes.*

Boil very tender the peel of two large lemons, pound them

well in a mortar, with a quarter of a pound of loaf sugar, the yolks of six eggs, half a pound of fresh butter, and a little curd beat fine. Then mix all together, lay a puff-paste on the patty-pans, fill them half full, and bake them. Orange cheesecakes are done the same way; but the peel must be boiled in two or three waters, to deprive it of its bitter taste before put in.

### *Almond Cheesecakes.*

Put four ounces of blanched Jordan almonds into cold water. Beat them with rose-water, in a marble mortar, or wooden bowl, and put to it four ounces of sugar, and the yolks of four eggs beaten fine. Work it in the bowl or mortar till frothy and white. Then take half a pound of flour, and a quarter of a pound of butter; rub a little of the butter into the flour, and mix it stiff with a little cold water. Roll the paste straight out, throw over it a little flour, and lay over it one-third of the butter in thin bits. Throw a little more flour over the butter, and do so three times. Then put the paste in tins, fill them, grate sugar over, and put them in a gentle oven to bake.

### *Curd Cheesecakes.*

Beat half a pint of good curds with four eggs, three spoonfuls of rich cream, half a nutmeg grated, and a spoonful of ratafia, rose, or orange-water. Put to them a quarter of a pound of sugar and half a pound of currants well washed and dried before the fire. Mix all well together, put a good crust into patty-pans, and bake them gently.

### *Bread Cheesecakes.*

Slice a penny loaf as thin as possible, pour on it a pint of boiling cream, and let it stand two hours. Then take eight eggs, half a pound of butter, and a nutmeg-grated. Beat them well together, and put in half a pound of currants well washed and dried before the fire, and a spoonful of white wine or brandy. Then bake them in patty-pans or raised crust.

### *Rice Cheesecakes.*

Boil four ounces of rice till tender, and put it in a sieve to drain. Then put in four eggs well beaten, half a pound of butter, half a pint of cream, six ounces of sugar, a nutmeg grated, and a glass of brandy or ratafia water. Beat all well together, put them into raised crusts, and bake them.

### *Fine Cheesecakes.*

Warm a pint of cream, add to it five quarts of milk warm

from the cow, with some rennet, give it a stir about, and when turned, put the curd into a linen cloth or bag. Drain it well away from the whey, but do not squeeze it too much, and put it into a mortar, and break the curd as fine as butter. Add to the curd half a pound of sweet almonds blanched and beaten exceedingly fine, and half a pound of maccaroons beaten very fine, or Naples biscuits. Then put the yolks of nine eggs beaten, a nutmeg grated, two perfumed plumbs dissolved in rose or orange-flower water, and half a pound of fine sugar. Mix all well together, melt a pound and a quarter of butter, and stir it well in. Wet a pound of fine flour with cold water, roll it out, put into it by degrees a pound of fresh butter, and shake a little flour on each coat as it is rolled. Then finish the cake in the manner before directed, and the perfumed plumbs, if disliked, may be omitted.

## CHAP. V.

### CREAMS AND JAMS.

#### *General Directions.*

IN preparing creams, &c. remember to put a spoonful of water into the tossing-pan, or the ingredients may stick, and be spoiled.

#### *Steeple Cream.*

Put two ounces of ivory and five ounces of hartshorn into a stone bottle. Fill it to the neck with water, put in a small quantity of gum-arabic and gum-tragacanth, and tie up the bottle very close; set it into a pot of water, with hay at the bottom, and let it stand six hours, then take it out, and do not open it for an hour, or it may fly out too quick. Strain it, and will be a strong jelly. Blanch a pound of almonds, beat them very fine, and mix them with a pint of thick cream. Let it stand a little, then strain it, and mix it with a pound of jelly. Set it over the fire till scalding, and sweeten it to the taste with double-refined sugar. Then take it off, put in a little amber, and pour it into small high gallipots like a sugar-loaf at top. When cold, turn them out, and lay cold whipt cream about them in heaps. Take care that it is not suffered to boil after the cream is put into it.

#### *Pistachio Cream.*

Beat the kernels of half a pound of pistachio nuts in a mortar,

with a spoonful of brandy, and put them into a tossing-pan with a pint of good cream, and the yolks of two eggs beaten fine, and stir it gently over a slow fire till it thickens, then put it into a China soup-plate, and when it grows cold, stick it all over with small pieces of the nuts, and serve it.

### *Hartshorn Cream.*

Reduce four ounces of hartshorn shavings, by boiling it in three pints of water, to half a pint; run it through a jelly-bag, put to it a pint of cream, and let it just boil up. Pour it into jelly-glasses, let them stand till cold, and then, by dipping the glasses into scalding water, they will slip out whole. Stick them all over with slices of almonds cut lengthways. It cats well with white wine and sugar.

### *Burnt Cream.*

Shred a little lemon-peel fine, and boil it with a pint of cream and some sugar. Then beat the yolks of six eggs and the whites of four, separately. Put in the eggs as soon as the cream is cooled, with a spoonful of orange-flower water, and one of fine flour. Set it over the fire, keep stirring it till it is thick, and then put it into a dish. When cold, sift a quarter of a pound of fine sugar over, and brown it with a salamander.

### *Barley Cream.*

Boil a small quantity of pearl-barley in milk and water till tender, strain off the liquor, and put the barley into a quart of cream, to boil a little. Then take the whites of five eggs and the yolk of one, beat them with a spoonful of fine flour, and two spoonfuls of orange-flower water. Take the cream off the fire, mix in the eggs by degrees, and set it over the fire again to thicken. Sweeten it, and pour it into basins for use.

### *Ice Cream.*

Stone and scald twelve ripe apricots, beat them fine in a marble mortar, and put to them six ounces of double-refined sugar, a pint of scalding cream, and work it through a hair sieve. Pour it into a tin that has a close cover; set it in a tub of ice broken small, with a large quantity of salt put amongst it, and when the cream grows thick round the edges of the tin, stir it, and set it in again till the cream is quite thick. When the cream is all frozen up, take it out of the tin, and put it into the mould it is to be turned out of. Put on the lid, and have ready another tub, with salt and ice as before. Put the mould in the middle, lay the ice under and over, and let it stand four or five



hours, and dip the tin in warm water when it is to be turned out; if it be summer, do not turn it out till the moment it is wanted. Any other fruit may be iced in the same way, if previously worked in a mortar very fine.

### *A Trifle.*

Cover the bottom of a dish or bowl with Naples biscuits broken into pieces, macaroones broken in half, and ratafia cakes. Just wet them through with sack, then make a good boiled custard, not too thick, and when cold, put it over them, and a syllabub over that. Garnish it with flowers, ratafia cakes, and currant jelly.

### *Another Way.*

Place three large macaroones in the middle of a dish, pour as much white wine over as will moisten them. Then put into a quart of cream as much sugar as will sweeten it; but first rub the sugar over the rind of a lemon to fetch out the essence. Put the cream into a pot, mill it to a strong froth, and lay as much froth on a sieve as will fill the dish intended for the trifle. Put the remainder of the cream into a tossing-pan, with a stick of cinnamon, the yolks of four eggs well beaten, and as much sugar as will sweeten it. Set it over a gentle fire, stir it one way till thick, then take it off the fire, and pour it upon the macaroones and when cold, put on the frothed cream, lay round it different coloured sweetmeats, and figures of any shape.

### *Ratafia Cream.*

Having boiled six large laurel leaves in a quart of thick milk, with a little ratafia, throw away the leaves. Beat the yolks of five eggs with a little cold cream, and sugar it to the taste. Then thicken the cream with the eggs, set it over the fire again, but do not let it boil, and keep stirring it all the while one way till it is thick; then pour it into China dishes, and let it cool for use.

### *Spanish Cream.*

Dissolve in a quarter of a pint of rose-water three quarters of an ounce of isinglass cut small, and run it through a hair sieve; add to it the yolks of three eggs beaten and mixed with half a pint of cream, and two sorrel leaves, sugar it to the taste, and dip the dish in cold water before the cream is put in, then cut it with a jiggling-iron, and lay it in rings round differently-coloured sweetmeats.

*Lemon Cream.*

Take the rinds of two lemons pared very thin, the juice of three, and a pint of spring water. Beat the whites of six eggs very fine, and mix them with the water and lemon. Sugar it to the taste, and keep stirring it till it thickens, to keep it from boiling. Strain it through a cloth, beat up the yolks of six eggs, and put it over the fire to thicken; then pour it into a bowl, and put it into the glasses when cold.

*Orange Cream.*

Pare the rind of a Seville orange very fine, squeeze the juice of four oranges, and put them into a tossing-pan, with a pint of water, and eight ounces of sugar. Beat the whites of five eggs, mix all, and stir it one way over the fire till it grows thick and white, strain it through a gauze, and stir it till cold. Then beat the yolks of five eggs very fine, put it into the pan, with some cream, and stir it over a very slow fire till ready to boil, then pour it into a basin to cool, and having stirred it till quite cold, put it into glasses.

*Raspberry Cream.*

Rub a quart of raspberries, or raspberry jam, through a hair sieve, to take out the seeds, and mix it well with cream. Sugar it to the taste, then put it into a milk-pot, and froth it with a chocolate-mill. As the froth rises, take it off with a spoon, lay it upon a hair sieve, and when as much froth is got as may be wanted, put what cream remains into a deep chinadish, or punch-bowl, pour the frothed cream upon it as high as it will lie, and stick a light flower in the middle.

*Tea Cream.*

Boil together a pint of cream, a few coriander seeds washed, a stick of cinnamon, a bit of lemon-peel, and some sugar for ten minutes; then add a gill of very strong green tea. Have ready the whites of six eggs beaten up, and strain to them the cream, whisk it over a fire till it thickens, then fill cups or a deep dish, and garnish with whole ratafias when cold.

*Virgin Cream*

May be made in the same way by omitting the tea, and adding slices of citron when put into a dish.

*Coffee Cream*

May be made in the same manner by omitting the liquid, and boiling an ounce of whole coffee in the cream instead.

*Burnt Cream*

May be made in the same way as virgin cream, and when quite cold, serve it up with sifted sugar over, burnt with a clear red-hot salamander. Ratafias may be put round the edge of the dish as a garnish.

*Pastry Cream.*

Add a pint of cream to half a table-spoonful of pounded cinnamon, a little grated lemon-peel, three table-spoonfuls of flour, two ounces of oiled fresh butter, eight yolks and three whites of eggs well beaten, half a pound of sifted sugar, and a table-spoonful of orange-flower water. Put the ingredients over a fire, and when it thickens add four ounces of ratafias and two ounces of pounded citron, mixing all well together. Let it stand till quite cold, then cut it into any shapes you please, and dip them singly into yolks of raw eggs; then add bread crumbs, and fry them in boiling lard till of a light colour; drain them dry, and serve them up hot.

*Golden Pippins a la Cream.*

Boil for ten minutes three gills of Lisbon wine, a gill of water, a stick of cinnamon, a bit of lemon-peel, a small quantity of the juice, and a few coriander seeds sweetened well with lump sugar; have ready twelve large ripe golden pippins pared, and cored with a small iron apple scoop. Put them into a stewpan, strain the above liquor over them, and stew them gently till done; then take them out, put them into a trifle dish, and reduce the liquor to a strong sirup. Then mix with it a pint of cream, the yolks of ten eggs, and a dessert spoonful of sirup of cloves; strain it, set it over a slow fire, and whisk till of a good thickness. Put the pan in cold water, stir the mixture some time, let it cool, and when the pippins are to be served up, pour the cream over them, and put round the edge of the dish leaves of puff paste baked of a pale colour.

Cream of the same kind without the pippins may be put over codlings, gooseberries, or cranberries, when made into pies.

*Golden Pippins another Way.*

Boil for a quarter of an hour half a pint of white wine, a gill of water, a stick of cinnamon, a few cloves and coriander seeds, a bit of lemon-peel, a little juice, and plenty of loaf sugar; strain the liquor to twelve pippins pared and cored, stew them gently till done, and the liquor reduced to a strong sirup of a consistence sufficient to adhere to the apples, and put them into a dish. When cold, serve them up with chopped cleared calves' feet jelly round them.

*Stewed Pippins another Way.*

Proceed with the same ingredients as the preceding, but when the apples are half done lay them on a dish to cool, and add to the sirup the yolk of eight eggs and three gills of cream; strain and set it over a fire, whisk it till of a good thickness, and let it stand till cold. Have ready boiling lard, dip the apples in batter of the same kind as for fritters, fry them of a light colour; drain them, and when cold serve them up with the cream under them and sifted sugar over.

*Cream for Pies.*

To a pint of new milk add a few coriander seeds washed, a bit of lemon-peel, a laurel leaf, a stick of cinnamon, four cloves, a blade of mace, some sugar, and boil all for ten minutes. Have ready in another stewpan the yolks of six eggs and half a table-spoonful of flour mixed, strain the milk to them, and set it over a slow fire, whisk it till of a good consistence, but be careful it does not curdle, and when cold it may be put over green codlings, gooseberries, or currants, &c. in pies.

*Perfumed Cream for Pies.*

Add to the above cream, when nearly cold, a dessert spoonful of orange-flower water, a table-spoonful of sirup of roses, and a little ambergris. Fruit pies should likewise be sweetened with sifted loaf sugar, and when served up, the top cut off, and the fruit covered with either of the above creams, and small leaves of baked puff paste put round.

*Chocolate Cream.*

Scrape fine a quarter of a pound of the best chocolate, and put to it as much water as will dissolve it, beat it half an



hour, and add as much fine sugar as will sweeten it, and a pint and a half of cream. Mill it, and as the froth rises, lay it on a sieve. Put the remainder of the cream in posset glasses, and lay the frothed cream upon them.

### *Whipt Cream*

Mix together the whites of eight eggs, a quart of thick cream, and half a pint of sack, sweeten it with double-refined sugar. It may be perfumed with a little musk or ambergris tied in a rag, and steeped a little in the cream. Whip it up with a whisk, and some lemon-peel tied in the middle of the whisk. Take the froth with a spoon, and lay it in glasses or basins. It makes a pretty appearance over fine tarts.

### *Pompadour Cream.*

Beat the whites of five eggs to a strong froth, and put them into a tossing-pan, with two spoonfuls of orange-flower water, and two ounces of sugar. Stir it gently three or four minutes, then pour it into the dish, and good melted butter over it, and serve it hot. It is a good corner dish for a second course at dinner.

### *Snow and Cream.*

Make a rich boiled custard, put it into a china or glass dish, and take the whites of eight eggs beaten to a strong froth with rose-water and a spoonful of treble-refined sugar; put some milk and water into a broad stew-pan, and as soon as it boils, take the froth off the eggs, lay it on the milk and water, and let it boil up once, then take it off carefully, and lay it on the custard. This is a pretty dish for supper.

### *Gooseberry Jam.*

Cut in two the seeds of green walnut gooseberries, gathered when full grown, but not ripe. Put them into a pan of water, green them, put them into a sieve to drain, and beat them in a marble mortar, with their weight of sugar. Boil a quart of gooseberries to a mash in a quart of water, squeeze them, and to every pint of liquor put a pound of fine loaf sugar. Then boil and skim it, put in the green gooseberries, and having boiled them till they are very thick, clear, and of a good green, put them into glasses.

### *Strawberry Jam.*

Bruise very fine some scarlet strawberries gathered when fully

ripe, and put to them a little juice of strawberries. Beat and sift their weight of sugar, strew it among them, and put them into the preserving-pan. Set them over a clear slow fire, skim and boil them twenty minutes, and then put them into glasses for use.

### *White Raspberry Jam.*

Gather the raspberries on a fine day, when they are full ripe. Crush them fine, and strew in their own weight of loaf sugar, and half their weight of the juice of white currants. Boil them half an hour over a clear small fire, skim them well, and put them into pots or glasses. Tie them down with brandy papers, and keep them dry. This jam should be composed as quick as possible.

### *Raspberry Jam.*

Add to every pound weight of ripe picked raspberries, fourteen ounces of sifted sugar and half a gill of currant juice; put them into a preserving pan, set them over a brisk fire, and when boiling skim it well, and let it simmer till of a good consistence. The raspberries may be mashed with a spoon previous to using the sugar, or rubbed through a wicker sieve.

### *Quince Jam.*

Pare ripe quinces, and cut them into thin slices; put them into a stewpan with water enough to cover them, boil them gently till tender, keeping them close covered, and rub them through a large hair sieve; to a pound of the pulp add a pound and a half of sifted sugar and half a gill of sirup of cloves; put them into a preserving pan, and let them simmer together till of a good consistence. A little of this jam mixed in an apple pie will give it a very fine flavour.

### *Green Gage Jam.*

Put ripe gages rubbed through a large hair sieve into a preserving pan; to a pound of pulp add a pound of sifted sugar; boil it to a proper thickness, skim it clean, and put them into small pots.

### *Apricot Jam.*

Pare apricots when nearly ripe, cut them into halves, break the stones, blanch the kernels, and put them to the fruit. To a pound of fruit add a pound of sifted sugar and a gill of the water

in which the parings were boiled, set it over a brisk fire, stir the mixture well together till of a good strength, but not too stiff.

### *Black Currant Jam.*

Gather the fruit when dry and ripe, pick them clear from the stalks, and bruise them well in a bowl: to every two pounds of currants add a pound and a half of loaf sugar finely beaten. Put them into a preserving pan, boil them half an hour, skim and stir them all the time, and put the jam into pots for use.

## CHAP. VI.

### JELLIES AND SYLLABUBS.

#### *White Blanc Mange.*

Add to a quart of new milk an ounce of picked isinglass, a small stick of cinnamon, a piece of lemon-peel, a few coriander seeds washed, six bitter almonds blanched and pounded, or a laurel leaf. Put it over a fire, and when it boils simmer it till the isinglass is dissolved, and strain it through a tamis sieve into a basin. Let it stand ten minutes, skim it, pour it gently into another basin free from sediment, and when it begins to congeal stir it well, and fill the shapes.

#### *Another Blanc Mange.*

In a quart of water boil an ounce of isinglass till reduced to a pint. Then put in the whites of four eggs, with two spoonfuls of rice-water to keep the eggs from poaching, and sugar it to the palate. Run it through a jelly-bag, add two ounces of sweet and one ounce of bitter almonds; just scald them in the jelly, run them through a hair sieve, and pour it into a china bowl; the next day turn it out, stick it all over with almonds blanched and cut lengthways, and garnish with flowers or green leaves.

#### *Green Blanc Mange.*

Dissolve some isinglass, put to it two ounces of sweet and the same quantity of bitter almonds, with enough of the juice of spinach to make it green, and a spoonful of French brandy. Put it over a stove till nearly ready to boil, then strain it through

a gauze sieve, and when it thickens put it into a melon mould' and the next day turn it out. Red and white flowers may be used for a garnish.

### *Dutch Blancmange.*

Put a pint of warm cleared calves' feet jelly into a stewpan; mix with it the yolks of six eggs, set it over a fire, and whisk it till it begins to boil. Then set the pan in cold water, stir the mixture till nearly cold, to prevent it from curdling, and when it begins to thicken fill the shapes. When it is to be served up dip the shapes in warm water.

### *Ribband Blancmange.*

Pour into a shape some white blancmange two inches deep, and when quite cold put alternately in the same way cleared calves' feet jelly, white blancmange coloured with cochineal, or Dutch blancmange.

### *Cleared Calves' Feet Jelly.*

Chop scalded calves' feet into pieces, and put them into a pot with plenty of water to cover them; boil them gently four or five hours, strain the liquor, and keep it till the next day to be quite stiff. When cold take off the fat, and afterwards wash the jelly with warm water to make it perfectly clean; then put it into a stewpan, set it over a fire, and when dissolved season it well to the palate with lemon and Seville orange juice, white wine, and sugar, a piece of lemon-peel, cinnamon, and coriander seeds whole, or add a few drops of liquid of colour if thought requisite; whisk into it plenty of whites of eggs, a few yolks, and some shells. Boil it gently a quarter of an hour, run it through a fine flannel bag several times till quite bright, and when nearly cold fill the shapes, which should be very clean and wiped dry. If Seville oranges are not to be had, use orange-flower water, or sirup of roses or quinces. Old hock or Madeira wine will make it excellent.

### *Orange Jelly.*

Boil in two quarts of spring water a pound of hartshorn shavings, till reduced to a quart. Then pour it clear off, and let it stand till cold. Put the rind of three oranges pared very thin, and the juice of six, to stand all night in half a pint of spring water. Then strain them through a fine hair sieve, melt the jelly, pour the orange liquor to it, and sweeten it to the palate with double refined sugar, and add a blade or two of mace, four or five cloves, half a small nutmeg, and the rind of a lemon.



Beat the whites of five or six eggs to a froth, mix it well with the jelly, and set it over a clear fire to boil for three or four minutes, then run it through jelly-bags several times till clear; but when poured into the bags it must not be shaken.

### *Fruit in Jelly.*

Pour into a basin half a pint of clear stiff calf's feet jelly, and when set strong, lay in three fine ripe peaches; and a bunch of grapes with the stalk upwards. Put over them a few vine-leaves, fill up the bowl with jelly, and let it stand till the next day; then set the basin to the brim in hot water, and as soon as it gives way from the basin, lay the dish over it, and turn the jelly carefully upon it; garnish with flowers.

### *A Turkey in Jelly.*

Boil a turkey, and let it stand till it is cold. Skin a fowl, and take off the fat; but do not cut it in pieces, nor break all the bones. Put four pounds of a leg of veal without either fat or skin into a saucepan with three quarts of water, and set it on a clear fire till it begins to simmer; skim it well, and do not let it boil. Put in two large blades of mace, half a nutmeg, and twenty corns of white pepper, with a little bit of lemon-peel, and let it simmer six or seven hours, and when the jelly is stiff enough, which may be known by taking a little out to cool, skim off all the fat, if any, very clean, but do not stir the meat. A quarter of an hour before done, throw in a large tea-spoonful of salt, and the juice of half a Seville orange or lemon. When done, strain it off through a clean sieve; but do not pour it off clean from the bottom, for fear of settlings. Lay the turkey in the dish in which it is to be served, and pour the jelly over it. Let it stand till quite cold, and send it to table. Nasturtium flowers, stuck in different parts, give it a lively appearance; but any other garnish may be used as fancy shall suggest. Birds and fowls of all kinds may be done in this way, and are excellent dishes at a cold collation or supper.

### *Gilt Fish in Jelly.*

Pour into two large fish-moulds clear blancmange, and when cold, turn them out, gild them with leaf-gold, or strew them over with gold and silver bran mixed, and lay them on a soup-dish, then fill it with clear calf's feet jelly, thin enough to admit the fish to swim in it. Lisbon, or any kind of pale made wine, may be used instead of jelly.

### *Currant Jelly.*

Take two-thirds of ripe red currants and one-third of white,

pick them, and put them into a preserving-pan over a good fire, to dissolve: run their liquor through a flannel bag; and to a pint of juice add fourteen ounces of sifted sugar; boil it quick, skim it clean, and reduce it to a good thickness, which may be known by putting a little in a saucer and setting it in cold water.

### *Black Currant Jelly*

May be made as above by putting to a pint of juice sixteen ounces of sugar.

### *Ribband Jelly.*

Boil four calves' feet without the great bones, in a pot of ten quarts of water, three ounces of hartshorn, the same quantity of isinglass, a nutmeg quartered, and four blades of mace till reduced to two quarts; strain it through a flannel bag, and when it has stood twenty-four hours, scrape off all the fat very clean, slice the jelly, add the whites of six eggs beaten to a froth, and boil the whole up and strain it through a flannel bag. Then pour it into small high glasses, and run each colour as thick as a finger; each colour being thoroughly cold before another is poured on, which must be only blood-warm, or they will mix together. A red colour may be made with cochineal, green with spinach, yellow with saffron, blue with sirup of violets, and white with thick cream: the plain jelly itself may be used as a colour.

### *Hen and Chickens in Jelly.*

Make flummery with plenty of sweet almonds in it, colour part brown with chocolate, put it into a mould the shape of a hen, and colour some more flummery with the yolk of a hard egg beaten as fine as possible, leaving some of the flummery white; fill the moulds of seven chickens, three with white flummery, three with yellow, and one of the colour of the hen. When they are cold, turn them into a deep dish, and put round them lemon-peel boiled tender, and cut like straw; and a little clear calf's feet jelly under them, to keep them to their places. Let the whole stand till stiff, and then fill up the dish with more jelly.

### *Hartshorn Jelly.*

Boil half a pound of hartshorn in three quarts of water over a gentle fire till a little taken out to cool hangs on the spoon; when hot strain it into a saucepan, and add to it a pint of Rhenish wine, and a quarter of a pound of loaf sugar. Froth the whites of four eggs, stir all well together with the jelly, and pour it in as if cooling it; boil it two or three minutes, add the juice of three or four lemons, let it boil a minute or two longer, and

when curdled, and of a pure white, pour the jelly into a swan-skin jelly-bag over a bowl or a bason several times till as clear as pure water, then fill the glasses with a spoon. Throw the thin rind of some lemons, when half the glasses are filled, into the basin, and when the jelly has run out of the bag into the bason, fill the other glasses with a clean spoon.

### *Flummery.*

Put an ounce of bitter and an ounce of sweet almonds into a basin, pour over some boiling water to take the skins off, throw the kernels into cold water; then take them out, and beat them in a marble mortar, with a little rose-water to keep them from oiling, and put them into a pint of calf's feet stock. Sweeten it with loaf sugar, and when it boils, strain it through a piece of muslin or gauze, and as soon as a little cold, put it into a pint of thick cream, stirring it often till thick and cold. Wet moulds in cold water, pour in the flummery, and let them stand six hours before turned out; if the flummery is made stiff, wet the moulds, and it will turn out without putting them into warm water, which destroys their brightness.

### *French Flummery.*

Mix half an ounce of isinglass with a quart of cream, and boil it softly over a slow fire a quarter of an hour, stirring it all the time. Take it off, sweeten it, and put in a spoonful of rose-water, and another of orange-flower water. Strain it, pour it into a glass or basin, and when cold turn it out for use.

### *Green Melon in Flummery.*

Throw plenty of bitter almonds into a little stiff flummery, with as much juice of spinach as will make it of a fine pale green: and when thick as cream, wet a melon mould, pour it in, and put a pint of clear calf's feet jelly into a large basin, and let both stand twenty-four hours. Then turn out the melon, and lay it in the middle of the basin of jelly, and fill it up with jelly beginning to set; let it stand all night and the next day, turn it out the same way as in jelly. A garland of flowers may be put on the jelly.

### *Solomon's Temple in Flummery.*

Having divided a quart of stiff flummery in three parts, colour one part pink with a little bruised cochineal steeped in French brandy. Scrape an ounce of chocolate, dissolve it in a

little strong coffee, and mix it with another part of the flummery, for a light stone colour, and have the last part white; then wet the temple mould, and fit it in a pot to stand even. Fill the bottom of the temple with red flummery for the steps, the four points with white, and fill it up with chocolate flummery, and let it stand till the next day; then loosen it round with a pin, shake it loose very gently, and it will turn out. Stick sprigs of flowers from the top of every point, which will strengthen it, and give it a neat appearance. Lay round it rock candy sweetmeats for garnish.

### *Eggs and Bacon in Flummery.*

Colour part of a pint of stiff flummery pink with cochineal. Dip a potting-pan in cold water, and pour in red flummery the thickness of a crown piece, the same of white flummery, another of red, and twice the thickness of white flummery at the top; let one layer be cold before another is added; then put into each of five tea-cups a large spoonful of white flummery, and let them stand all night: turn the flummery out of the potting-pots on the back of a plate, with cold water, and cut it into thin slices, and lay it on a china dish; then turn the flummery out of the cups on a dish, and take a piece from the top of each; lay in half a preserved apricot, and it will confine the sirup from discolouring the flummery, and look like the yolk of a poached egg. Garnish with flowers, or whatever fancy may suggest.

### *A Hedgehog.*

Beat well in a mortar two pounds of blanched almonds, with a little canary and orange flower water, to keep them from oiling, till a stiff paste; add the yolks of twelve eggs and seven whites. And put to it a pint of cream, sweetened, and set it on a slow fire. Keep it stirring till thick enough to shape into a hedgehog; then stick it full of blanched almonds, slit and stick up like the bristles of a hedgehog, and put it into a dish. Stir together over a slow fire till hot a pint of cream, and the yolks of four eggs beaten up, sweetened with sugar to the palate. Pour it into the dish round the hedgehog, let it stand till it is cold, and it may be served.

### *Savory Jelly.*

Take all the fat from the cold liquor that either poultry or meat was braised in, or some veal stock, and make it warm. Strain it through a tannis sieve into a clean stewpan, and season it to the palate with salt, lemon pickle, Cayenne pepper, and tarragon or



plain vinegar. Add enough of dissolved isinglass to make it of a proper stiffness, whisk in plenty of whites of eggs, a small quantify of the yolks and shells, and add a little liquid of colour. Set it over a fire, and when it boils let it simmer a quarter of an hour, and run it through a jelly bag several times till bright and fine.

### *Syllabub.*

To a pint and a half of cream add a pint of sweet wine, a gill of brandy, some sifted sugar, and a little lemon juice; whisk it well, take off the froth with a spoon, lay it on a large sieve, fill the glasses three parts full with the liquor, add a little grated nutmeg, and put the froth over.

### *Solid Syllabubs.*

To a pint of white wine put a quart of rich cream, the juice of four lemons, and sugar to the palate. Whip it well, take off the froth as it rises, putting it on a hair sieve to stand till the next day in a cool place, then fill glasses better than half full with the liquor, and put on the froth as high as possible. It will keep several days, and be fine at the bottom.

### *Syllabub under the Cow.*

Put into a punch-bowl a pint of cider and a bottle of strong beer, grate in a small nutmeg, sweeten it to the palate, and milk into it from the cow as much milk as will make a strong froth. Let it stand an hour, strew over a few currants well washed, pickled, and made plump before the fire, and it will be fit to serve.

### *Whipt Syllabubs.*

Rub a lump of loaf sugar on the outside of a lemon, put it into a pint of cream, sweeten it to the palate; add the juice of a lemon, a glass of Maderia wine or French brandy, and mill it to a froth with a chocolate mill, taking it off as it rises, and laying it in a hair sieve to drain dry; then fill half of the posset-glasses a little more than half full of white wine, and the other glasses with as much of red wine. Lay on the froth as high as possible, and serve them.

### *Lemon Syllabubs.*

Rub a quarter of a pound of loaf sugar on the outer rind of two lemons till all the essence is out, put the sugar into a pint of cream, and the same quantity of white wine, and squeeze in the lemons. Let it stand for two hours, and then froth it with

a chocolate mill, and take it off with a spoon as it rises, or it will be heavy. Lay it on a hair sieve to drain, fill the glasses with the remainder, and heap on the froth. Let them stand all night, they will be clear at the bottom.

### *Everlasting Syllabubs.*

To half a pint of Rhenish wine add half a pint of sack, with the juice of two large Seville oranges, and put them into two pints and a half of thick cream. Grate in the yellow of the rind of three lemons, and put in a pound of double refined sugar well beaten and sifted. Mix all with a spoonful of orange flower water, whisk it for half an hour, and take off the froth; lay it on a sieve to drain, then fill the glasses, and they will keep longer than a week, but should always be made the day before they are used. The best way to whip a syllabub is to keep a fine large chocolate mill on purpose, and a large deep bowl to mill it in, as it will do quicker, and froth stronger. For the thin part left at the bottom, have ready some calf's feet boiled to a hard jelly, and when the jelly is cold, take off the fat, clear it with whites of eggs, run it through a flannel bag, and mix it with the remainder of the syllabub, and sweeten it to the palate; give it a boil, then pour it into basins, or what you please, and when cold and turned out, it will be a fine flummery.

## CHAP. VII.

### PRESERVING.

#### *General Directions.*

IN making syrups for preserves, pound the sugar, and let it dissolve in the sirup before set on the fire; and no sirups or jellies must be boiled too high. Fruits must never be put at first into a thick sirup. To keep green sweetmeats longer in the first sirup than directed will spoil their colour, which must be observed in the preserving of oranges and lemons. To preserve cherries, damsons, or other stone-fruits, put over them mutton-suet rendered; to keep out the air; for the air sours the taste, and spoils the whole. Keep wet sweatmeats in a dry and cool place: writing-paper should be dipped in brandy, and laid

close to the sweetmeats. {Tie them well down with thick paper, and sometimes with leather and bladder, to keep out the air, and always keep them well closed.

### *Gooseberries.*

Take large gooseberries, pick off the black eyes, but not the stalks, and set them over the fire in water to scald, but they must not boil, or they will break; when tender, take them up and put them into cold water. Put to a pound and a half of double-refined sugar a pound of gooseberries, and clarify the sugar with water, a pint to a pound of sugar, and when the sirup is cold, put the gooseberries singly into the preserving-pan, and the sirup to them. Set them on a gentle fire, and let them boil without breaking till the sugar has entered them; when take them off, cover them with thick paper, and set them by; the next day take them from the sirup, and boil the sirup till it becomes ropy. Skim it, put it to them again, and set them on a gentle fire to simmer till the sirup is thick, then take them off, and when cold, cover them with brandy-paper. Boil some gooseberries in water, and when the liquor is strong enough, strain it, and let it stand to settle: to every pint add a pound of double refined sugar, make a jelly of it, and when the gooseberries are cold, put them in glasses, cover them with the jelly, and close them down for use.

### *Green' Gooseberries in imitation of Hops.*

Cut large green walnut gooseberries at the stalk end in four quarters. Leave them whole at the blossom end, take out all the seeds, put five or six one in another, and take a needleful of strong thread, with a large knot at the end, and run the needle through the bunch of gooseberries; tie a knot to fasten them together, and they will resemble hops. Put a large handful of vine-leaves at the bottom of a pan with cold spring water; then three or four layers of gooseberries, with plenty of vine-leaves between every layer, and over the top of the pan. Cover it close, set it on a slow fire, and take them off as soon as scalding hot, and let them stand till cold; set them on again till of a good green, then take them off, let them stand till cold, and put them in a sieve to drain. Make a thin sirup thus: with every pint of water boil a pound of common loaf sugar, and skim it well. Keep it till half cold, and put in the gooseberries: give them one boil a day for three days, and make another sirup thus: add to every pint of water a pound of fine sugar, a slice of ginger, and a lemon-peel cut lengthways exceedingly fine. Boil and skim it well, give the gooseberries a boil in it, and when cold, put them into glasses or pots for use.

*Red Gooseberries.*

Put a pound of loaf-sugar into a preserving-pan, with water enough to dissolve it ; boil and skim it well, and put in a quart of rough red gooseberries ; let them boil a little, and set them by till next day, then boil them till they look clear, and the sirup thick. Put them into pots or glasses, and cover them for use.

*Gooseberries, &c. for Tarts, another Way.*

Gather gooseberries on a dry day when about half grown, and pick off the stalks and blossoms ; then put the fruit into wide-mouthed bottles and shake them down : cork them very close, bake them in a moderate oven till thoroughly heated through, and set them in a dry cool place. This mode of preserving is recommended in preference to preserving with sugar, it frequently happening, when done with sirup, that they fret and spoil. Damsons, currants, cherries, or plums may be done in the same way.

*Gooseberries another Way.*

Pick, and put them into bottles, and cover them with spring water. Set them in a large pan of cold water, and scald them over a moderate fire ; then take out the bottles, set them in a cold place, and cork them when cold.

*Raspberries.*

Gather them on a dry day when just turning red, with the stalks on, about an inch long, and lay them singly on a dish. Beat and sift their weight of double refined sugar, strew it over them, and to every quart of raspberries put a quart of red currant jelly juice, put to it its weight of double refined sugar, and boil and skim it well. Put in the raspberries, give them a scald, and let them stand two hours ; then set them on, make them a little hotter, and proceed in this way two or three times till clear ; but they must not boil, or they will come off the stalks : when tolerably cool, put them into jelly-glasses, with the stalks downwards. White raspberries may be preserved the same way, using white currant juice instead of red.

*Currants.*

Put large bunches of ripe currants into a thin boiling sirup of sugar and water, and set them in a cold place till the next



day; take them out carefully, lay them on a dish, make the liquor boil again, and put in the currants, taking care not to break them. Take them out again, add more sugar to the sirup, with a quart of currant juice; clarify it, boil it to a strong sirup, and when cold put the currants into glasses, pour the sirup over, and cover them down for use.

#### *White Currants in bunches.*

Stone and tie six or seven bunches together with thread, to a piece of split deal about four inches long; put them into the preserving-pan, with their weight of double refined sugar beaten and finely sifted, and let them stand all night; then take some pippins, pare, core, boil, and press them down with the back of a spoon, but do not stir them. When the water is strong of the apple, add the juice of a lemon, strain it through a jelly-bag till quite clear, and to every pint of the liquor put a pound of double refined sugar, and boil it to a strong jelly; put it to the currants, and boil them till they look clear. Cover them in the preserving-pan with paper till almost cold, then put a bunch of currants into the glasses, and fill them up with jelly. When cold, tie them down close for use.

#### *Currants for Tarts.*

To every pound and a quarter of picked currants take a pound of sugar, and put it into a pan, with enough of the juice of currants to dissolve it. When it boils, skim it, put in the currants, and boil them till clear; put them into a jar, and tie them down close for use.

#### *Green Codlings.*

Gather them when of the size of a walnut, with the stalks and a leaf or two on them. Put a handful of vine-leaves into a pan of spring water; put a layer of codlings, then of vine-leaves, and so on till the pan is full; then cover it close, and set it on a slow fire, till the codlings are soft; take off the skins with a pen-knife, and then put them in the same water when cold with the vine-leaves, add a little roche-alum, and set them over a slow fire till green, which will be in three or four hours; then take them out, lay them on a sieve to drain, and make a good sirup, give them a gentle boil once a day for three days, and put them into small jars, tie them down tight, and they will keep all the year.

*Golden Pippins.*

Boil the rind of an orange very tender, and let it lie in water two or three days. Take a quart of golden pippins, pare, core, quarter and boil them to a strong jelly, and run it through a jelly-bag; then take twelve pippins, pare them, and scrape out the cores. Put two pounds of loaf sugar into a stewpan with a pint of water; and when it boils, skim it, put in the pippins, with the orange rind in thin slices, and let them boil fast till the sugar be very thick and will almost candy. Add a pint of the pippin jelly, and boil them fast till the jelly is clear. Squeeze in the juice of a lemon, give it a boil, and put them into pots or glasses with the orange peel for use.

*Grapes.*

Lay some close bunches of black or white grapes which are not too ripe in a jar. Put to them a quarter of a pound of sugar-candy, fill the jar with common brandy, and tie them up close with a bladder, and set them in a dry place. Morello cherries may be preserved in the same manner.

*Walnuts white.*

Pare them till the white appears. As fast as done throw them into salt and water. Put three pounds of good loaf sugar into a preserving-pan, set it over a charcoal fire, and add as much water as will wet the sugar; let it boil, have ready ten or a dozen whites of eggs strained and beaten to a froth, and cover the sugar with the froth as it boils, and skim it; then boil it, skim it till as clear as crystal, throw in the walnuts, and give them a boil till tender, then take them out, and lay them in a dish till cold, then put them in a pot, and when the sugar is as warm as milk, pour it over them; and when cold tie them up for use.

*Walnuts black.*

Put those of the smaller kind in salt and water, changing the water every day for nine days, and then put them in a sieve to stand in the air; when they begin to turn black put them into a jug, pour boiling water over, and the next day put them into a sieve to drain, stick a clove into each end of the walnuts, lay them into a pan of boiling water, to boil five minutes. Make a thin sirup, scald them in it three or four times a day, till the walnuts are black and bright; then make a thick sirup with a few cloves and a little ginger cut in slices; skim it well, put in the walnuts, boil them five or

six minutes, put them into jars, and tie them down close, and they will eat better the second year of keeping than the first.

### *Walnuts green.*

Wipe them very dry, lay them in salt and water twenty-four hours. Wipe them clean, throw them into a skillet of boiling water, let them boil a minute, and lay them on a coarse cloth. Boil the sugar as directed for white walnuts; just give them a scald in the sugar, take them up, lay them to cool, and put them in the preserving-pot, and proceed as with white walnuts.

### *Cucumbers.*

Get those which are the most free from seeds, some small to preserve whole, and others large to cut in pieces. Put them into strong salt and water in a straight mouthed jar with a cabbage leaf to keep them down, and set them in a warm place till yellow; then wash them out, and set them over the fire in fresh water, with a little salt, and a fresh cabbage leaf over them, and cover the pan close, but they must not be boiled. If not of a fine green, change the water, cover them as before, and make them hot; and when of a good green, take them off the fire, and let them stand till cold. Cut the large cucumbers in quarters, and take out the seeds and soft part; put them into cold water for two days, but change the water twice each day. Set a pound of single refined sugar and half a pint of water over the fire; skim it clean, put in the rind of a lemon, and an ounce of ginger with the outside scraped off; and when pretty thick take it off, and boil it once in two or three days for three weeks, strengthening the sirup if required; and when quite cold, wipe the cucumbers dry, and put them in.

### *Green Gage Plums.*

Put them into a pan just before they ripen, with vine-leaves at the bottom, then a layer of plums, and plums and vine-leaves alternately till the pan is almost full; then fill it with water, set them over a slow fire, and when hot, and the skins begin to break, take the skins off carefully, and put them on a sieve as they are done; then lay them in the same water, with a layer of leaves between, as at the first: cover them very close and hang them at a great distance from the fire till green, which will be five or six hours first; then take them carefully up, lay them on a hair sieve to drain, make a good sirup, and give them a gentle boil in it twice a day for two days. Take them out, put them into a fine clear sirup, and tie them down close for use.

*Damsons.*

Cut them in pieces, and put them in a skillet over the fire, with as much water as will cover them ; and when boiled, and the liquor pretty strong, strain it, and add to every pound of the damsons, wiped clean, a pound of single refined sugar. Put one third of the sugar into the liquor, set it over the fire, and when it simmers put in the damsons. Give them one good boil, and take them off for half an hour covered up close ; then let them simmer over the fire after turning them, and take them out ; put them in a basin, strew all the sugar that was left on them, pour the hot liquor over, and cover them up ; let them stand till the next day, and then boil them till done. Take them up, put them in pots, and boil the liquor to a jelly. Pour it on them when it is almost cold, and tie them close for use.

*Morello Cherries.*

Gather them when fully ripe, take off the stalks, prick them with a pin, and to every pound of cherries put a pound and a half of loaf sugar. Beat part of the sugar, strew it over, and the next day dissolve the rest of the sugar in half a pint of the juice of currants ; set it over a slow fire, put in the cherries with the sugar, and give them a gentle scald ; then take them carefully out, boil the sirup till it is thick, pour it upon the cherries, and tie them down.

*Lemons.*

Pare them very thin, make a round hole on the top, of the size of a shilling, take out all the pulps and skins, rub them with salt, and put them into spring water as they are done, which will prevent their turning black ; in five or six days take them out, and boil them in fresh salt and water fifteen minutes. Have ready a thin sirup of a quart of water, a pound of loaf sugar, and boil them in it for five minutes once a day, for four or five days ; then put them in a large jar, and in six or eight weeks they will look clear and plump ; then take them out of the first sirup. Make another of fine sugar, with as much water as will dissolve it ; boil and skim it, put in the lemons, boil them gently till clear, and put them into a jar, and tie them close for use.

*Oranges.*

Cut holes in Seville oranges at the stalk end as large as a sixpence, scoop out the pulp quite clean, and tie them sepa-



rately in muslin. Lay them two days in spring water, and change the water twice every day; then boil them in the muslin on a slow fire till quite tender, and as the water wastes, put more hot water into the pan, and keep them covered. To every pound of oranges, before scooped, put two pounds of double refined sugar, and a pint of water; boil the sugar and water with the juice of the oranges to a sirup. Skim it well, let it stand till cold, then put in the oranges; let them boil half an hour, and if not quite clear, boil them once a day for two or three days; then pare and core some green pippins, and boil them till the water is strong of the apple; do not stir them, but only put them down with the back of a spoon. Strain the water through a jelly-bag till it be quite clear, and to every pint of water put a pound of double refined sugar, the juice of a lemon strained fine, and boil it up to a strong jelly; drain the oranges out of the sirup, and put them into glass jars, or pots of the size of an orange, with the holes upwards. Pour the jelly over, and cover them close down for use. Lemons may be done in this manner if preferred to the preceding method.

### *Mulberries whole.*

Set mulberries over the fire in a skillet or preserving-pan, and draw from them a pint of juice: take three pounds of sugar beaten very fine, wet the sugar with a pint of juice strained; boil up the sugar, skim it, put in two pounds of ripe mulberries, and let them stand in the sirup till thoroughly warm; then set them on the fire to boil very gently; do them but half enough, and put them by in the sirup till the next day, and boil them gently: when the sirup is pretty thick, and will stand in round drops when cold, they are done, and may be put into a gallipot for use.

### *To preserve green Grapes.*

Take fine large grapes before thoroughly ripe; stone and scald them, and let them lie two days in the water they are scalded in; drain them, and put them into a thin sirup; give them a heat over a slow fire, and the next day turn them in the pan; heat them again the day after, drain them, put them into clarified sugar, give them a good boil, skim them, and the following day boil more sugar; put it to the grapes, give all a good boil, skim them, and set them in a warm stove all night: the day after drain them, and lay them out to dry, first dusting them very well.

*Strawberries.*

Gather on a dry day fine scarlet strawberries, with the stalks before too ripe and lay them separately on a china dish, beat and sift over them twice their weight of double refined sugar, crush a few ripe strawberries, put them into a jar, with their weight of double refined sugar beaten small, and cover them close; let them stand in a kettle of boiling water till soft and the sirup is out of them. Strain them through a muslin rag in a tossing-pan, boil and skim it well; when cold, put in the whole strawberries, and set them over the fire till milk warm; then take them off, and let them stand till quite cold. Set them on again, and make them a little hotter, and do so several times till they look clear; but do not let them boil, or the stalks will come off when cold, put them into jelly glasses, with the stalks downwards, fill up the glasses with the sirup, and tie them down close for use.

*Pine-Apples.*

Lay pine-apples before they are ripe, in strong salt and water. In five days lay at the bottom of a large sancepan a handful of vine leaves, then put in the pine-apples, and fill the pan with vine leaves, pour on the salt and water they were laid in, cover them up very close, and set them over a slow fire, till of a light green. Have ready a thin sirup made of a quart of water and a pound of double refined sugar, and when almost cold put it into a deep jar; lay in the pine-apples with their tops on, taking care that they are covered with sirup. When they have stood a week, boil the sirup again, pour it carefully into the jar, lest you break the tops of the pine-apples. Let it stand eight or ten weeks, during that time give it two or three boilings to keep it from moulding, and have sirup nearly cold when poured on. When the pine apples are quite full and green, take them out of the sirup, make a thick sirup of three pounds of double refined sugar, with as much water as will dissolve it, and boil and skim it well, add a few slices of white ginger, and when nearly cold, pour it on the pine-apples. Tie them down close with a bladder, and they will keep many years full and good.

*Barberries.*

To a quart of ripe bruised barberries, add a quart of spring water, put them over a fire, when boiling run the liquor through a fine sieve, add three pounds of clarified sugar, and a sufficient quantity of large bunches of ripe barberries; put them over a fire, and when boiling hot set them away. The next day, take

the barberries from the sirup and put them into glasses; boil the liquor to a good consistence, pour it over, and tie them down for use.

### *Quinces.*

Pare them very thin and round (and cut them into quarters if approved), put them into a saucepan, fill it with hard water, lay your parings over the quinces to keep them down, and cover them close; set them over a slow fire till they are soft, and of a fine pink colour. Then let them stand till cold, and make a good sirup of double refined sugar, and boil and skim it well. Put in your quinces, boil them ten minutes, take them off, and in two or three hours boil them again till the sirup looks thick and the quinces clear. Put them into deep jars, and tie them close for use.

### *Peaches.*

Get the largest, but not too ripe, and rub off the lint with a cloth, run them down the seam with a needle skin deep, cover them with French brandy, tie a bladder over them, and let them stand a week; then make a strong sirup. Boil and skim it well, put in the peaches, and boil them till clear. Put them into pots or glasses, mix the sirup with the brandy, and when cold, pour it on the peaches. Tie them close.

### *Apricots.*

Pare them, thrust out the stones with a skewer, and to every pound of apricots put a pound of loaf sugar and strew part of it over them, the next day give them a gentle boil three or four different times, letting them cool between each boiling. Take them out of the sirup, one by one, the last time they are boiled. Skim your sirup well, pour it over the apricots, and tie them down close for use.

### *Garlic.*

Pull the cloves of garlic, give them a boil in spring water, and preserve them in the same way as apricots.

### *Baked Pears.*

Boil a pint of water with the juice of three Seville oranges, cinnamon, cloves, and mace, a small quantity of each, and a bit of lemon peel, for a quarter of an hour; then strain and add to the liquor a pint of red port, plenty of loaf sugar, and

a little cochineal : pare, cut into halves, and core twelve large baking pears ; put them into a pan, add the liquor, cover the pan with writing paper, and bake them in a moderate oven, or in a stewpan over the fire, and when done, put them in a pan with the liquor for use.

## CHAP. VIII.

### DRYING AND CANDYING.

#### *General Directions.*

ALL fruits before candied must be first preserved, and dried in a stove or before the fire, that none of the sirup may remain ; then boil the sugar to candy height, dip in the fruit, and lay it in dishes in the stove to dry. Put them in boxes for use, and keep them dry, but not too hot.

#### *Candied Cassia.*

Powder as much brown cassia as will lie upon two shillings, with as much musk and ambergris as is approved. Boil a quarter of a pound of sugar to candy height ; mix in the powder well, and pour it into saucers, which must be buttered very thin, and when cold it will slip out easily.

#### *Orange Marmalade.*

Cut in two the clearest Seville oranges that can be had ; put all the pulp and juice into a basin ; pick the skins and seeds out of it, and boil the rinds in hard water till tender, changing the water two or three times while boiling. Pound them in a marble mortar, and add the juice and pulp ; put them in a preserving-pan, with double its weight of loaf sugar. Set it over a slow fire, and boil it rather more than half an hour ; put it into pots, and tie it down close for use.

#### *Apricot Marmalade.*

Apricots which are not good enough for preserves, or are too ripe for keeping, will serve for this purpose. Boil them in sirup till they will mash, then beat them in a marble mortar to



a paste, and take half their weight of loaf sugar, and put just water enough to it to dissolve it: then boil and skim it till it looks clear, and the sirup is thick like a fine jelly. Put it into the sweetmeat glasses, and tie it up close for use.

### *Transparent Marmalade.*

Cut very pale Seville oranges into quarters, take out the pulp into a basin, pick out the skins and seeds, and put the peels into a little salt and water; boil them the next day in a good quantity of spring water till tender, cut them in very thin slices, and put them to the pulp. To every pound of marmalade put a pound and a half of double refined sugar finely beaten, boil them together gently for twenty minutes, and if not clear and transparent in that time; boil it five or six minutes longer. Keep stirring it gently all the time, taking care not to break the slices, and when cold, put it into jelly or sweetmeat glasses, and tie them down close for use.

### *Quince Marmalade.*

Pare full ripe quinces, cut them into quarters, core, and put them into a saucepan, and cover them with the parings; fill the saucepan nearly full of spring water, cover it close, and let them stew over a slow fire till soft, and of a pink colour: then pick out all the quinces from the parings, beat them to a pulp in a marble mortar, and to their weight of fine loaf sugar, add as much water as will dissolve it. Boil and skim it well and put in the quinces, to boil gently for three quarters of an hour, keeping it stirring all the time, or it will stick to the pan and burn. When cold, put it into flat pots, and tie it down close for use.

### *Raspberry Paste.*

Mash a quart of raspberries, strain one half, put the juice to the other half, and boil them a quarter of an hour; put to them a pint of red currant juice, and let them boil all together till the raspberries are done; then put a pound and a half of double refined sugar into a clean pan, with as much water as will dissolve it, and boil it to a sugar again; then add the raspberries and juice, give them a scald, and pour them into glasses or plates. Put them into a stove to dry, turn them when necessary, and put them by for use.

### *Currant Paste.*

Strip red or white currants, add a little juice, and boil them well in it, and rub them through a hair sieve. Boil it a quarter

of an hour longer and to a pint of juice shake in a pound and a half of double refined sugar pounded and sifted, and when melted, pour it on plates. Dry it as above, and turn it into any form which may be chosen.

### *Gooseberry Paste.*

Cut in halves red gooseberries full grown and turned, but not ripe; pick out all the seeds, have ready a pint of currant juice, and boil the gooseberries in it till tender. Put a pound and a half of double refined sugar in the pan, with as much water as will dissolve it, boil it to a sugar again. Put all together, make it scalding hot, but not boiling. Pour it into plates or glasses, and dry it.

### *Eringo Root.*

Parboil the roots reasonably tender; then pick and peel them; wash them very clean, dry them with a cloth, and put in as much clarified sugar as will cover them; boil them leisurely on a chafing dish of coals, till you see the roots look clear and your sirup somewhat thick, betwixt hot and cold, and take them out, and them to dry.

### *Mulberries.*

Take mulberries not too ripe, but rather of a reddish green and tart; prepare a quantity of sugar equal to the mulberries, and brought to its blown quality, throw in the mulberries, and boil them covered; the sugar may be melted with the juice of mulberries to clarify it; when boiled, take the pan from the fire, skim it, and set it in the stove till the next day; then take them out, drain them from the sirup, and put them up in boxes for use.

### *Green Almonds.*

Take almonds when well grown, make a lye with wood, charcoal and water; boil the lye till it feels very smooth, strain it through a sieve, and let it settle till clear; then pour off the clear part into another pan, and set it on the fire to blanch the down from the almonds, which may be done thus:—When the lye is scalding hot, throw in two or three almonds, and try, when they have been in some time, if they will blanch, and if they will, put in the rest, and the moment their skins will come off, remove them from the fire, put them into cold water, and blanch them one by one, rubbing them with salt; then wash them in several waters, to clean them till there is no soil in the water; when this is done,

throw them into boiling water, and boil them till so tender as a pin may easily pass through them; drain and put them into clarified sugar without water, they being green enough do not require a thin sugar to bring them to a colour; but, on the contrary, if too much heated, they will become too dark a green; the next day boil the sirup and put it on them, the day after boil it till it is very smooth, the day following give all a boil together, skim them, and let them lie four or five days, when they may be dried or put in jelly.

### *Candied Figs.*

To every pound of ripe figs use a pound of loaf sugar wetted so as to make a sirup; which when made put in the figs, but not when too hot; boil them gently till tender, and put them up in pots. If kept too long candied they lose their beauty; but when used be sure to add as much sugar, boiled to a candy height, as will cover those remaining in the pots; however before they are put into the sugar, they must be washed in warm water, and dried with a cloth; but the sirup must not be boiled above a candy height; let the figs lie a day or two, and then take them out, and lay them on glasses to dry; they will candy with lying one hour in the sirup, but the longer they lie the better.

### *Green Figs.*

Slit small green figs on the top, and put them in water for ten days, put as much salt in the water as will make it bear an egg; then let it settle, take the scum off, and put the clear brine to the figs; in ten days more put them in fresh water and boil them till a pin will easily pass into them; drain and put them into other fresh water, shifting them every day for four days; again drain them and put them into clarified sugar, warm them over the fire and let them stand till the next day; warm them again, and when become green, give them a boil; then boil some other sugar to blow, put it to them, give them another boil, and the next day drain and dry them for use.

### *Ripe Figs.*

Slit white figs when ripe, in the tops, put them into clarified sugar give them a good boil, and skim and set them by; the next day boil more sugar till it blows, pour it on them, boil them again very well, skim and set them in the stove, and the day after drain and lay them out to dry, first dusting them very well with sugar.

*Orange Chips.*

Pare the best Seville oranges aslant, about a quarter of an inch broad; if the parings are kept whole they will have a pretty effect. Put them into salt and spring water, and in a day or two boil them in a large quantity of spring-water till tender, and drain them on a sieve. Have a thin sirup, made of a quart of water and a pound of fine sugar, and boil them, a few at a time, to keep them from breaking, till they look clear. Then boil them in a sirup made of fine loaf sugar, with as much water as will dissolve it, to a candy height. When taken up, lay them on a sieve, grate double refined sugar over them, and put them to dry.

*Green Gage Plums dried.*

Make a thin sirup of half a pound of single-refined sugar, skim it well, slit a pound of plums down the seam, put them in the sirup, and keep them scalding hot till tender; take care that they are well covered with sirup, or they will lose their colour. The next day make a rich sirup. To a pound of double-refined sugar, put two spoonfuls of water, skim it well, boil it almost to a candy, and when it is cold, drain the plums out of the first sirup, and put them into this, which also must cover them. Set them on the fire to scald till clear, then put them in a china bowl. In a week, take them out, lay them on china dishes, put them in a stove, and turn them once a day till dry.

*Cherries dried.*

Stone Morello cherries; sift over every pound of them a pound and a quarter of fine beaten sugar. The next day take them out of the sugar, and to every pound of sugar put two spoonfuls of water, and boil and skim it well, then put in the cherries, let the sugar boil over them; the next morning strain them, and to every pound of sirup put half a pound more of sugar. Let it boil a little thicker, then put in the cherries, to boil gently, and the next day strain them, put them into a stove, and turn them every day till dry.

*Damsons dried.*

Gather them when full ripe. Spread them on a coarse cloth, and set them in a very cool oven for a few days, till properly dry. Then take them out, lay them in a dry place, and in the winter they will eat like fresh plums.



*Apricots dried.*

Pare and stone a pound of apricots, put them into a tossing-pan, and bruise and sift half a pound of double-refined sugar, strew a little amongst them, and lay the rest over them. Let them stand twenty-four hours, turn them three or four times in the sirup, then boil them pretty quick till they look clear, and when cold, take them out, and lay them on glasses. Then put them into a stove, turn them the first day every half hour, the second day every hour, and so on till they are dry.

*Peaches dried.*

Pare and stone the largest Newington peaches, and put them into a saucepan of boiling water, to boil till tender, lay them on a sieve to drain, and weigh them, and with their weight in sugar cover them in the pan they were boiled in. Let them lie two or three hours, then boil them till they are clear, and the sirup thick. Cover them close, let them stand all night; scald them well, and then take them off to cool. Set them on again till the peaches are thoroughly hot, and do this for three days. Then lay them on plates, and turn them every day till they are dry.

*Ginger candied.*

Put an ounce of ginger grated fine, and a pound of loaf sugar beaten fine into a tossing-pan with as much water as will dissolve it. Stir them well together over a very slow fire till the sugar begins to boil, and stir in another pound of sugar beat fine, and keep stirring it till it grows thick. Then take it off the fire, drop it in cakes upon earthen dishes, set them in a warm place to dry, and they will be hard and brittle, and look white.

*Candied Orange or Lemon Peels.*

Lay either lemon or orange peels well cleared from the pulp, in salt and water for two days; then scald and drain them dry, put them into a thin sirup, and boil them till they look clear. Take them out, and have ready a thick sirup made with fine loaf sugar; put them in, and simmer them till the sugar candies about the pan and peels. Then lay them separately on a hair sieve to drain, strew sifted sugar over, and set them to dry in a slow oven; or the peels may be cut into chips, and done in the same manner.

*Orange Rings and Faggots.*

Pare oranges as thin and narrow as possible; put the parings

into water whilst preparing the rings, which is done by cutting the pared oranges into as many rings as are wanted; then cut out the meat from the inside, and put the rings and faggots into boiling water, and boil them till they are tender. Put them into as much clarified sugar as will cover them; set them by till next day, when boil all together; the day after, drain the sirup and boil it till very smooth, return the oranges into it, and give all a boil; the next day boil the sirup till it rises almost to the top of the pan; then return the oranges into it, give them a boil, and put them by in a pot to be candied, as occasion may require.

### *A Zest of China Oranges.*

Pare off the outward rind of the oranges very thin, strew it with as much fine powdered sugar, as their own moisture will take, dry them in a hot stove, and put them by for use.

### *Angelica candied.*

Cut angelica in lengths when young, cover it close, boil it till tender, peel it, put it in again, let it simmer, and boil it till it is green. Then take it up, dry it with a cloth, to every pound of stalks put a pound of sugar, and put the stalks into an earthen pan, beat the sugar and strew it over them, let them stand two days, boil it till clear and green, and put it in a cullender to drain. Beat another pound of sugar to powder, strew it on the angelica, and lay it on plates to dry, and set it in an oven after the pies are drawn, to dry.

### *Citron made of Melons.*

Cut melons lengthways into quarters, and scrape out the seeds and insides. Preserve and candy them the same as orange or lemon peel, but boiling them *three* times in the sirup. If they are kept in the sirup, and there is any froth on them, give them a gentle boil; and should they become still more frothy and sour, first boil the sirup, and then all together afterwards. Citron this way is very good.

### *Samphire.*

Gather it in bunches as it grows, and put it on the fire in a large deep stewpan filled with salted boiling water. When it looks of a fine green, take off the pan directly, and with a fork take it up, and lay it on sieves to drain. When cold, either preserve it or dry it. If frosted it will be very pretty in its appearance.

## CHAP. IX.

## BOMBOONS, PASTILS, &amp;c. &amp;c.

*Nut Bomboons.*

Boil well a pound of Spanish nuts in an iron pan, then rub off the skins, and grate the nuts very fine with a tin grater, on a sheet of paper. Take a pound of powdered sugar to a pound of nuts, put it in a pan over a slow fire, and when melted, stirring it perpetually with a wooden spoon, put the nuts in, and working them till all is well mixed; pour it on a tin plate, spread it very quick with a wooden rolling-pin, as it cools very fast, and when cold cut it into any form. The sugar should not be too much melted, for it is very apt to soften when the nuts are added.

*Lemon or Orange Bomboons.*

Rasp oranges or lemons with a piece of loaf sugar, brush off what sticks to the sugar on a piece of paper; pound in a mortar the same piece of sugar, put it in a pan with that on the paper, which tastes of the lemon or orange, and set it on a gentle fire to melt slowly; then pour it on a tin plate rubbed over with a little butter, spread it with a rolling-pin likewise rubbed with butter, and when this is done, and perfectly cold, cut it in what shape you please, and serve it.

*Bitter Almond Bomboons.*

Boil bitter almonds to take off the skins, then place them in a stove, and when well dried, take a grater, and proceed as directed for nuts; put the same weight of sugar as almonds.

*Coffee-Cream Bomboons.*

To about a pint of coffee made with water, put in a pound of loaf sugar, boil it on the fire to a high degree, then add a full pint of double cream, and boil it again, keeping it continually stirring till it comes to carmel height; then pour it on a tin plate, proceed as directed for lemon bomboons, and whilst warm cut it in squares, lozenges, or any other shaped pastils, draw a few strokes over them with a knife, and serve them.

*Orange-Flower Bomboons.*

Pound some dried, burnt, or what is called *pralined* orange-flower, in a mortar, and pass it through a sieve; then mix half a pound of pounded loaf sugar with the orange-flower, and put it into a pan over a slow fire, to melt gently, stir it continually with a spoon, and when well melted, pour it on a tin plate, and proceed as for lemon bomboons.

*Burnt Almonds pralined.*

Clean a pound of almonds from their dust with a cloth, and put them in a pan, with a pound of sugar and a little water, let them boil till they begin to sparkle, then take them off the fire, stir them well with a wooden spoon till the sugar turns gravelly; then set them again over a slow fire, to dissolve the sugar, still stirring, that the sugar may stick to the almonds; when the almonds become reddish, and are well covered with sugar, take them off, put them in a sieve, cover them with a clean cloth, and set them in a stove, which will preserve their gloss.

*Nuts.*

Put a pound of Spanish nuts without their shells, in a pan, with a pound of sugar, and proceed as directed for almonds; the nuts may be boiled a little, to take off their skins, but then the sugar does not stick on them so well.

*Pistachio Nuts.*

Put a pound of pistachio nuts ready shelled, into a pound of boiling water, let them boil a little, then take them off and rub off their skins; put them again in another pan with an equal quantity of sugar, and proceed as with almonds.

*Orange Peel.*

Part oranges into four quarters, peel off the rinds, and take away very carefully the white inward rind, cut the remaining yellow part into strings as narrow as may be, when done, put some clarified sugar in a pan, and let it boil a little, then put the rind in, let the whole boil together to a high degree; take it off and stir it with a wooden spoon, till the sugar is well mixed together; set it again on the fire, and keep it stirring till the sugar begins to dissolve, then take it off immediately; the rinds will be firm and crackle in the month.



If the rinds are chosen milder, give a little boiling to them before put into the sugar.

### *Lemon Pastils.*

Put half a pound of pounded loaf sugar, sifted as fine as possible, into a plate, squeeze three or four lemons over it, mix it well with a spoon till it makes what is called a royal paste, a little thickish, that it may be taken upon a knife; cover half a sheet of paper with round and flat drops, which are the pastils, of the size of a sixpence; place it in the stove with a slow fire till quite dry, and take the pastils from the paper; add to it, if you chuse, some of the skin of the lemon finely rasped or grated.

### *Chocolate Pastils.*

Put a little chocolate, in a pan over the fire to melt; stir it with a spoon and when well melted, dissolve half a pound of loaf sugar, pounded in a mortar and sifted, in a little clear water; then put in the chocolate; if the paste is too thick, add a little water, drop it on half sheets of paper as above, but do not put it in the stove, as the heat softens chocolate; let it dry naturally in a cupboard, and when dry, take them off the paper and put them in boxes for use.

### *Raspberry Pastils.*

Put half a pound of pounded loaf sugar on a plate, squeeze the juice of raspberries, through a sieve, to the sugar, till it makes a paste, drop it on the paper, and put it in the stove till dry.

### *Currant Pastils.*

Proceed as directed for raspberries.

### *Coffee Pastils.*

Put to half a pound of pounded loaf sugar, about the quantity of two dishes of coffee made with water, mix it to a paste, and proceed as for lemon drops; or they may be made with ground coffee, sifted very fine through a sieve, adding a little water, as directed for the chocolate drops.

### *Orange Pastils.*

Squeeze out the juice of about a dozen oranges, boil the rind very tender, cut out most of the white, and beat the yellow rind

very fine; rub it through a hair sieve, and to a pound of the pulp put a pound and a half of fine sugar, sifted through a hair sieve; mix it well, add the juice till thin enough to drop from a tea-spoon on glasses, set it by the fire for two hours, then put it in a stove; the next day turn it and in twenty-four hours it will be dry.

### *Barberry Pastils.*

Strip a good quantity of barberries from the stalks; put to them a little water, to keep them from burning, and boil them, mash them as they boil till they are very dry; then rub them through a hair sieve, and afterwards strain them through a strainer very fine; make it scalding hot, and to half a pint of the pulp add a pound of the sifted sugar; let it scald, drop it on boards or glasses; put it in a stove. and turn it when candied.

### *Ratafia Pastils, either of Apricot Kernels, or half bitter, and half sweet Almonds.*

Beat a pound of kernels or almonds very fine with rose-water; take a pound of sifted sugar and the whites of five eggs beaten to a froth, mix them well together, and set them on a slow fire; keep stirring them till they begin to be stiff: when quite cold, make them in little round drops, and bake them on paper and thin plates.

## CHAP. X.

### CONSERVES, COMPOTES, AND SIRUPS.

#### *Conserve of Cherries.*

STONE the cherries, and boil them a moment; sift them, and reduce the juice on a slow fire till it is a pretty thick marmalade; add the proportion of a pound to a pound of sugar, mix and mould it.

*Conserve of Quinces.*

Pare quinces, take out the cores and seeds, then cut them into small pieces, and boil them till soft : to eight pounds of quinces put in six pounds of sugar, and boil them to a consistence.

*Lemon and Orange Conserve.*

Take a lemon or an orange, grate the rind with a tin grater, put the powder in a saucer, squeeze the juice of the fruit over, and mix it well together with a spoon ; then boil some sugar very high, mix it in the composition, and when of a due consistence, pour it in the moulds.

*Conserve of Orange Peel.*

Steep the clear rind of oranges in water of a moderate heat till tender ; then strain the water from them, pound them in a marble mortar, and strain them through a sieve ; bring the pulp to a proper consistence over a gentle fire, add to it thrice its quantity of sugar, and reduce it into a conserve by beating in a mortar.

*Compote of Apples.*

Cut any sort of apples in halves, core and pare them neatly, and throw them into a bason of water as they are done for fear they should turn black, and have a pan on the fire with clarified sugar, it being half sugar and half water ; let it boil, and skim it a little ; then put the apples in, and do them very gently : when well done take them off, and let them cool in the sugar, then set them in the ashes ; but if the sirup is too thin, set it again over the fire, and give it the height required.

*Compote of Oranges.*

Cut the rind of the oranges into ribs, leaving part of the rind on, cut them into eight parts, and throw them into boiling water ; when a pin will easily go through the rind, drain and put them into as much sugar, boiled till smooth, as will cover them ; then give them all a boil together, adding some juice of oranges : a little pippin jelly may be put in, and when cold, they make pretty plates.

*Compote of Pears.*

Split pears, which must not be too ripe, with a knife, put them into a pan of water, and boil them till a little softened; take them off and put them into cold water: have another little pan of fresh water, in which squeeze two lemons, then pare the pears neatly, put them in the lemon water to whiten, then take another pan with sugar clarified very lightly, and put the pears in till they have taken the sugar, and are well done.

*Compote of Apricots.*

Split any quantity of apricots on one side to take out the stone, put them in a pan of water over the fire, and boil them very gently for fear they should mash; when they are well softened, take them off and put them into cold water; take clarified sugar, put the apricots in, give them a little boiling, then take them off and set them in dishes.

*Compote of baked Wardens.*

Bake the wardens in an earthen pot, with a little claret, some spice, lemon peel, and sugar. When used, peel off the skin and dress them in plates, either whole or in halves; make a jelly of pippins, sharpened well with the juice of lemons, and pour it over and when cold, break the jelly with a spoon, and it will look agreeable upon the red pears.

*Compote of green Gages.*

Prick green gages with a pin, and set them on the fire in a pan of cold water till they are a little softened; then take them off and let them cool in the same water; take the highest degree of clarified sugar, put the plums in it, and set them again on a very slow fire, to throw off their water and turn green; cover the pan during this second operation with a tin plate, that they may not loose their steam, which makes them greener; after which take them off, and dress them in dishes.

*Compote of Quinces.*

Cut some quinces, into four quarters, take out their cores, and pare them; set them in a pan of water on the fire, boil them till done, when take them out of the water, and put them on a cloth to drain; then take another pan with the first degree of clarified sugar, and put the quinces in to do gently upon a slow fire, that they may be very mellow: if required to



be red, cover them as soon as put on the fire with a tin plate, and leave it on till quite done; then take them off, and dress them in dishes. If the sugar is in jelly, put them directly in dishes, and pour sugar over them.

*To make a Compote of Cherries.*

Take some cherries, cut off half of their stalks, make clarified sugar, put the cherries in, and let them boil till done; then take them off the fire, and let them stand till they are sufficiently cold, and take them all one by one, and set them on their stalks upwards in the dishes, and pour sugar over them.

*Sirup of Roses.*

Gather a pound of damask rose leaves when in high season, put them into an earthen vessel, add a quart of boiling spring water, cover the pan close, and let it remain six hours; then run the liquor through a piece of lawn, and add to a pint of the juice a pound and half of loaf sugar; boil it over a brisk fire till of a good sirup, but be careful in the skimming, and preserve it in bottles close corked. It may be cleared with a couple of eggs if approved.

*Nutmeg Sirup.*

Put a quarter of a pound of pounded nutmegs into a stewpan, add a pint and a half of hot water, and boil them half an hour: then strain them, and add a pint of liquor, two pounds of sifted sugar, and one egg beaten up with a little cold water; set it over a fire, and when it boils skim it till perfectly clean and reduced to a good sirup; when cold, mix with it half a pint of brandy.

*Sirup of Coltsfoot.*

Boil of coltsfoot six ounces, maiden hair two ounces, hyssop one ounce, and liquorice root one ounce, in two quarts of spring water, till one-fourth is consumed; then strain it, put to the liquor two pounds of fine powdered sugar, clarify it with the whites of eggs, and boil it till nearly as thick as honey.

*Sirup of Mulberries.*

To each quart of the clear juice of mulberries put one pound of white sugar, and make it into a sirup over a slow fire.

*Sirup of Cloves.*

Put a quart of boiling water into a stewpan, add a quarter of a pound of cloves, cover the pan close, set it over a fire, and let the cloves boil gently half an hour; then drain them dry, and add to a pint of the liquor two pounds of loaf sugar. Clear it with the whites of two eggs beaten up with a little cold water, and let it simmer till it becomes a strong sirup. Preserve it in vials close corked. Cinnamon or mace may be done in the same way.

*Sirup of Golden Pippins.*

When nearly ripe, pare, core, and cut pippins into very thin slices, or bruise them a little in a marble mortar; then put them into an earthen vessel, add a small quantity of water, the rind of a lemon, plenty of sifted sugar, and a little lemon juice. Let the ingredients remain in the pan close covered for two days, strain the juice through a piece of lawn, add more sugar if requisite, clear it with the whites of eggs if necessary, and boil it to a sirup. Nonpareils, quinces, pine-apples, or the rind of lemons peeled very thin, may be done in the same way.

*Sirup of Capillaire.*

Clarify with three whites of eggs four pounds of loaf sugar, mixed with three quarts of spring water and a quarter of an ounce of isinglass; when cold, add to the sirup a sufficient quantity of orange-flower water to make it palatable, and a little sirup of cloves. Put it into bottles close corked for use.

*Sirup of Saffron.*

Open half an ounce of English saffron, and put it into a pint of balm water and a pint of the best canary, to infuse, let it stand close covered so as to be hot and not boil, for twelve hours; then strain it out as hot as possible, and add to it three pounds of double refined sugar, boil it till it is well incorporated, and when cold, bottle it. A spoonful in any simple water or wine is a high cordial.

*Sirup of Quinces.*

Grate quinces, and pass their pulp through a coarse cloth to extract the juice; set the juice before the sun or fire to settle,

and by that means clarify it : to every four ounces of juice add a pound of sugar boiled into a sirup with spring water ; if the juice of the quinces should check the boiling of the sirup too much, give it a little boiling till it becomes pearled ; then take it off the fire, and when cold put it into bottles, and cork them tight till used.

### *Sirup of Citron.*

Pare and slice citrons thin, lay them in a china bowl, with layers of fine sugar ; the next day pour off the liquor into a glass, and clarify it over a gentle fire.

### *Sirup of Cherries.*

From two pounds of cherries very ripe and sound, pick off the stalks, and take out the stones ; put them upon the fire with about half a pint of water ; let them boil up eight or ten times, and strain them through a sieve ; put two pounds of sugar over the fire with a little water, boil it till it cracks and sparkles ; then put in the cherry juice, and boil them together till they acquire the consistence of sirup.

### *Sirup of Apricots.*

According to the time it is intended to keep the sirup, more or less sugar is necessary. To keep apricot sirup from one season to another, the proportion will be two pounds of sugar to a pound of fruit stoned : peel the kernels and apricots, and cut them into little bits ; boil the sugar to the same height as for the cherries ; then put in the apricots and kernels, and boil them together over a moderate fire till the sirup will extend into a thread between the fingers without breaking, and strain it through a sieve when done.

### *Sirup of Apples.*

Cut a quarter of a pound of sound golden pippins into very thin slices, and boil them with half a gill of water ; when reduced to a marmalade, wring them in a linen cloth, and express all the juice ; let it settle, pour it clear off, and to a gill add a pound of sugar ; boil it to the same degree as for sirup of cherries ; then put in the juice of the apples, and let them boil together till the sirup will extend to a thread between your fingers without easily breaking.

*Sirup of Lemons.*

Sirup of lemons is not usually made till wanted for use : when put half a pound of sugar into a saucepan, with a small glass of water ; make it boil, and skim it, and let it continue to boil till it will extend into a thread between the fingers ; then add the juice of a small lemon, let it boil up a few times, and it will be fit for use.

*Sirup of Verjuice.*

Boil two pounds of sugar upon the fire with a gill of water, and skim it, letting it continue to boil till, in dipping the skimmer in, shaking it over, and blowing across the holes, the sugar rises in little sparkles : then have ready the juice expressed from two pounds of sour grapes, very green and large, the seeds being first taken out and the fruit pounded, and put it into the sugar, letting them boil together till reduced to a strong sirup, which may be known by its forming a strong thread between the fingers without breaking.

## CHAP. XI.

## ORNAMENTS FOR GRAND ENTERTAINMENTS.

*Pyramid Paste.*

ROLL a sheet of puff paste half an inch thick, cut or stamp it into oval shapes, the first, the size of the bottom of the dish in which it is to be served, the next smaller, and so on till it forms a pyramid ; then lay each piece separately on paper in a baking plate, and egg the tops of the pieces, and bake them of a light colour. When done, take them off the paper, lay them on a large dish till cold, set the largest piece in the dish for which it is formed, put on it raspberry or apricot jams, or currant jelly, lay the next size on that, and more sweetmeats, and proceed in the same way with the other pieces till they are all placed on each other. Put dried green gages, barberries, or cherries round, and serve it. Instead of stamping the pieces, they may be cut with a sharp knife ; small pieces may be cut out round the edges to appear like spires, which will cause the paste to appear lighter.



*Floating Island.*

Take a soup dish, or a large glass set on a china dish will be better : make a quart of the thickest cream that can be had, pretty sweet with fine sugar. Pour in a gill of sack, grate in the yellow rind of a lemon, mill the cream to a thick froth, and carefully pour the thin part from the froth into a dish. Cut French bread as thin as possible, and put a layer of it very lightly on the cream, then a layer of currant jelly, another very thin layer of roll, then hartshorn jelly, afterwards French roll, and over that whip the froth saved from the cream, and heap it on the top as high as possible. Ornament the rim of the dish with figures, fruits, or sweetmeats. It is an elegant ornament on the middle of a table, surrounded by candles ; and may be made of as many different colours as fancy can suggest, with whatever jellies, jams, or sweetmeats may be convenient.

*Chinese Temple or Obelisk.*

Boil an ounce of fine sugar, and half an ounce of butter, in a little water, and when cold, beat an egg and add it to it. Mix it with four ounces of fine flour, into a very stiff paste, roll it as thin as possible, and put the paste upon a set of tins the form of a temple. Cut it in any forms on the separate parts of the tins, keeping them separate till baked ; but have the paste exactly the size of the tins. When all the parts are cut, bake them in a slow oven. When cold, take them out of the tins, join the parts with strong isinglass and water with a camel's hair brush, and set them one upon another, as the forms of the tin mould will direct. If cut neatly, and the paste is rolled very thin, it forms a fine corner for a large table. Obelisk moulds will make a proper ornament for an opposite corner. Make the pillars stronger than the top, that they may support the weight properly.

*Desert Island.*

Make a lump of paste into a rock three inches broad at the top, colour it, and put it in the middle of a deep china dish. Set a cast figure on it with a crown on the head, and a knot of rock candy at the feet. Then make a roll of paste an inch thick, stick it on the inner edge of the dish, two parts round, and cut eight pieces of eringo roots, about three inches long, and fix them upright on the roll of paste on the edge. Make gravel walks of shot comfits round the dish, set small figures in them, and roll out paste ; cut it open like Chinese rails, and

bake it. Fix it on either side of the gravel walks with gum. Form an entrance where the rails are, with two pieces of eringo roots for pillars.

### *Moonshine.*

Take a tin shape of a half-moon, as deep as a half pint basin, and one in the shape of a large star, and two or three smaller shapes. Boil two calf's feet in a gallon of water till reduced to a quart, strain it off, when cold, skim off the fat, and sweeten half the jelly with sugar to the palate; beat up the whites of four eggs, stir all together over a slow fire till boiling, and then run it through a flannel bag till clear. Put it in a clean saucepan, and take half an ounce of sweet almonds blanch'd, and beat very fine in a marble mortar, with two spoonfuls of rose-water, and two of orange-flower water. Strain it through a coarse cloth, mix it with the jelly, with four spoonfuls of thick cream, and stir all together till it boils. Then have ready the dish it is intended for, lay the tin in the shape of a half-moon in the middle, the stars round it, and little weights on the tins to keep them in their places. Then pour the above blanch-mange into the dish, when quite cold, take out the tins, and fill up the vacancies with calf's feet jelly. Colour the blanch-mange with cochineal and chocolate, to make it look like the sky, and the moon and stars will then shine the brighter. Garnish with rock candy sweetmeats round the dish.

### *A Dish of Snow.*

Set in cold water 12 large apples over a slow fire, when soft, put them on a hair sieve, skin them, and lay the pulp in a basin; beat the whites of twelve eggs into a froth; sift half a pound of double refined sugar, and strew it in the eggs; beat the pulp of the apples to a strong froth, and beat the whole together till they are like a stiff snow; lay it on a china dish, heaped as high as possible, set round green knots of paste, in imitation of Chinese rails, stick a sprig of myrtle in the dish, and serve it up.

### *Artificial Fruit.*

At the proper season of the year save the stalks of the fruit with the stones to them, and take neat tins, very smooth inside, and exactly in the shape of the fruit intended to be made, leaving a hole at the top to put in the stone and stalk, and so contrived as to open in the middle, to take out the fruit; there must also be made a frame of wood to fix them in. Boil two cow-heels and a calf's foot in a gallon of soft water, till they are in rags, and the jelly reduced to a quart, then strain it through a sieve, put it into a saucepan, sweeten it, add lemon.

peel perfumed, and colour it like the fruit imitated. Stir all together, give it a boil, fill the tins, and put in the stones and stalks just as the fruit grows; when quite cold, open the tins, and put on the bloom, which may be done by carefully dusting on powder-blue. Ingenuity will greatly improve on these artificial fruits; but much nicety and long practice only can perfect it.

The hedge-hog, hen and chickens in jelly. Solomon's temple, and eggs and bacon, &c. in slummary, may be classed among elegant ornaments for entertainments.

## CHAP. XII.

### DIRECTIONS FOR THE BREEDING AND MANAGEMENT OF POULTRY, &c.

#### *Fowls.*

THE first consideration is a proper choice of those fowls which are best calculated for breeding. Those of a middling age are the most proper for sitting, and the younger for laying. Six hens to a cock is a good proportion. In order to make them familiar, feed them at particular hours, and always in one place.

The best age to set a hen is from two years old to five, and the best month is February, or indeed any month between that and Michaelmas. A hen sits twenty days; geese, ducks, and turkeys, thirty.

The largest fowls are the best, with strong claws; but will be better without the hinder ones, as such are subject to break their eggs; and hens that crow are neither good breeders nor good layers. Never chose a hen that is fat, as she will neither answer the purpose of sitting or laying.

The best eggs are those laid when the hens are a year and a half or two years old, at which time, if you would have large eggs, give them plenty of victuals, and sometimes oats, with fennegreek. To prevent the hens eating their own eggs, lay a piece of chalk shaped like an egg in their way, at which they will often be pecking, and thus finding themselves disappointed, they will not afterwards attempt it. When hens are inclined to sit, do not disappoint them, nor put more than ten eggs under each. An odd egg in the number is mere whim.

Hens with spurs often break their eggs, and sometimes eat



them. These must be scoured, as well as those that scratch and crow like a cock. Pluck the great quills out of their wings, feed them with millet, barley, and paste cut into small pieces, pounded acorns and bran, with pottage or crumbs of wheat bread steeped in water. They must be kept in a close place, and their feathers must be plucked from their heads, thighs, and rumps.

If you set a hen upon the eggs of ducks, geese, or turkies, you must set them nine days before you put her own eggs to her. Before you put the eggs under the hen, make some particular mark on one side of them, to observe whether she turns them : if she does not, when she is from them, turn them yourself. Be careful the eggs you set her with are new.

The hen must not be disturbed while sitting, or it will cause her entirely to forsake her nest, and to prevent this, place her meat and water near her during the time she is sitting. If she is absent from her nest, stir up the straw gently, make it soft, and lay the eggs in the same order you found them. It will not be amiss to perfume her nest with rosemary or brimstone. Be careful the cock does not come and sit, as he will cause the hen to dislike her nest.

The hen-house must be large and spacious, with a high roof, and strong walls, with windows on the east-side, for the benefit of the rising sun, strongly lathed, and close shut. Upwards, and round about the inside of the walls, upon the ground, should be large pens, three feet high, for geese, ducks, and large fowls to sit in, and near the roof of the house should be long perches, reaching from one side to the other. At one side, at the darkest part, over the ground pens, should be placed small hampers of straw, for the use of the fowls to make their nests, and to lay their eggs in : but when they sit to hatch chickens, let them sit on the ground. There must be pegs stuck in different parts of the walls for the convenience of the fowls climbing up to their perches.

The floor of the hen-house must not be paved, but made of earth, and quite smooth. Let the smaller fowls have a hole at one end, to go in and come out at when they please, or they will seek out roosts in other places ; but open the door every night and morning.

The most advantageous situation for the hen-house, is near some kitchen, brew-house, or bake-house, where it may receive a distant warmth from the fire, and be scented with smoke, which, to pullets, is not only wholesome, but agreeable.

Care must be taken to keep the hen-house free from vermin, and contrive the perches so as not to be over each other. Sow wormwood and rice about the hen-house, and boil wormwood, and sprinkle the floor with the liquor, which will contribute to keep away vermin, and add much to the health of the poultry.



When chickens are hatched, if any are weaker than the rest, wrap them in wool, let them receive the benefit of the fire, and perfume them with rosemary. The chickens first hatched may be kept in a deep sieve till the rest are out, for they will not eat for two days. Some shells being harder than others, they will require so much more time in opening; but unless the chickens are weak, or the hen unkind, it will not be improper to let them continue under her. After they have been hatched two days, give them very small oatmeal, some dry, and some steeped in milk, or else crumbs of fine white bread. When they gain strength give them crusts, cheese-parings, white bread, crusts soaked in milk, barley-meal, or wheaten bread scalded, or the like soft meat that is small, and easily digested. They must be kept in the house a fortnight before suffered to go abroad with the hen. Green chives chopped among the meat will preserve them from the rye, or other diseases in the head. Keep the water quite clean, for if dirty it will be apt to give them the pip. Neither should they feed upon tares, darnel, or cockle, for these are very dangerous to young ones; nor let them go into gardens till they are six weeks old. Such chickens as you intend to cram must be cooped up when the hen has forsaken them. Cram them with dough made of wheaten meal and milk, and thrust down their throats; but be careful they are not too large, as in that case they may be choked.

### *To fatten Chickens.*

Confine them in coops, feed them with barley meal, and put a small quantity of brick-dust in their water, which will not only give them an appetite to their meat, but will facilitate their fattening. Hens are subject to various diseases. Sitting hens are sometimes troubled with lice and vermin; for the cure of which, pound burnt cummin and staphisagar, of each equal quantities, mix it with wine, and rub them with it, or wash them with a decoction of wild lupines. If hens are troubled with a looseness, mix a handful of barley meal, and as much wax, in some wine: make it into a mess and give it them in the morning before they have any other meat, or else let them drink a decoction of quinces or apples. It sometimes happens, that hens, by laying too many eggs, or sitting too long, exhaust their strength, and languish: to remedy this, take the white of an egg, and roast it till appears burnt; mix this with an equal quantity of raisins also burnt, and give it them the first thing in the morning. Fowls are subject to a disorder called the pip, which arises from a white thin scale growing on the tip of the tongue, and will prevent their feeding. As this is easily discerned, and generally proceeds from drinking

puddle water, or want of water, or eating filthy food, it may be cured by pulling off the scale with the nail, and rubbing the tongue with salt.

### *Ducks.*

Ducks begin to lay in February; and snails, grubs, caterpillars, worms, and other insects laid in one place, is the best food, for a change, they can have. If parsley is sown about the ponds they use, it will give their flesh an agreeable taste. Always have one certain place for them to retire to at night. Part their nests, and make them as near the water as possible, always feed them there, as it will make them love home: for ducks are of a very rambling nature. Take away their eggs every day till they are inclined to sit, then leave them in the place where they have laid them. Little attendance is required while they sit, except to let them have some barley or offal corn and water near them, that they may not hurt their eggs by straggling from the nest. In winter it is better to set a hen upon the duck eggs, than any duck, because the latter will lead them, when hatched, too soon to the water, where, if the weather is cold, in all probability some of them will be lost. The number of eggs to set to a duck is about thirteen, and the hen will cover as many of these as her own, and will bring them up as carefully. If the weather is tolerably good at the time the ducklings are hatched, they will require little attendance; but if produced in a wet season, it will be necessary to take them under cover, especially in the night; for though the duck naturally loves water, it requires the assistance of its feathers, and, till grown, is easily hurt by the wet. The method of fattening ducks is exactly the same, let their age be what it will. They must be put into a retired place, and kept in a pen, where they must have plenty of corn and water. Any sort of corn will do: they will fatten themselves in a fortnight or three weeks.

### *Geese.*

They will live upon commons, or any sort of pasture; and need little care or attendance, except their having plenty of water, and are consequently of little expence. The largest are reckoned the best; but there is a sort of Spanish geese that are much better layers and breeders than the English, especially if their eggs is hatched under an English goose. The colour should be white or grey; pyed are not so profitable, and the darker coloured are worse. It may be easily known when geese want to lay by their carrying straw in their bills; and when they will sit, by their continuing on their nests after they have laid. The proper time for laying is the spring, and the earlier the better, because of their

having a second brood. A goose sits in general thirty days; but if the weather is fair and warm, she will hatch two or three days sooner. During the time of her sitting you must be careful, when she rises from the nest, to give her meat, as shag oats, and bran scalded, and let her have the opportunity of bathing in water. When the goslings are hatched, keep them in the house ten or twelve days, and feed them with curds, barley meal, bran, &c. After they have got strength, let them go abroad for three or four hours in a day, and take them in again till they are big enough to take care of themselves. One gander is a proper portion for five geese.

### *To fatten green Geese.*

Shut them up when a month old, and they will be fat in a month more. Let them have always by them some fine hay in a small rack, which will much hasten their fattening. But for fattening older geese, it is commonly done when they are about six months old, in or after harvest, when they have been in the stubble fields, from which food some kill them. Those who are desirous of having them very fat, must shut them up for two or three weeks, and feed them with oats, split beans, barley meal, or ground malt mixed with milk. They will likewise feed on, and fatten well, with carrots cut small: or if you give them rye before or about midsummer (which is commonly about their sickly time) it will strengthen them, and keep them in health.

All water-fowls, while fattening, usually sit with their bills on their rumps, from whence they suck out most of their moisture and fatness, at a small bunch of feathers which stand upright on their rumps, and is always moist. But if you cut it close away, it will make them fat in less time, and with less meat than otherwise.

### *Turkies.*

Turkies are of a very tender constitution, and, while young, must be carefully watched and kept warm; for the hens are so negligent, that while they have one to follow them, they will never take care of the rest. They are great feeders of corn, and if kept on it will consume a prodigious quantity, but if left at their liberty when grown up, they will get their own living by feeding on herbs, seed, &c. As they are apt to stray, they often lay their eggs in secret places, and therefore they must be watched, and compelled to lay at home. They begin to lay in March, and will sit in April; but they should not be suffered to sit on more than twelve eggs at most. When they have hatched their



brood (which will be in twenty-five or thirty days) be particularly careful to keep the young ones warm, for the least cold will kill them. They must be fed either with curds, or green fresh cheese cut in small bits; and let their drink be new milk, or milk and water. Or give them oatmeal and milk boiled thick together, into which put a little wormwood chopped small, and sometimes eggs boiled hard, and cut into little pieces. They must be fed often, for the hen will not take much care of them; and when they have got some strength, feed them abroad in a close walled place, from whence they cannot stray. You must not let them out till the dew is off the grass, taking care to drive them in again before night.

### *To fatten Turkeys.*

Give them sodden barley or sodden oats for the first fortnight; then take a quantity of barley-meal properly sifted, and mix it with new milk. Make it into a good stiff dough paste; then make it into long crams or rolls, big in the middle, and small at both ends. Wet them in luke-warm milk, give the turkey a full gorge three times a day, morning, noon, and night, and in a fortnight it will be as fat as necessary. The eggs of turkeys are very wholesome, and greatly contribute to restore decayed constitutions.

### *Pigeons.*

The best time to furnish yourself with pigeons is in the month of May or August, because at those times they are young, and in fine condition. There are various sorts, such as carriers, pouters, runts, tumblers, &c. but the two principal are, the tame and dovecot. The former of these is no less valued for its beauty than the largeness of its body; but the latter, which is the kind usually kept in dovecots, and thence receives its name, is smaller, and less beautiful. Tame pigeons generally produce but two young ones at a brood; but they make some amends for the smallness of the number by the frequency of their hatching; for if well fed and looked after, they will have young ones twelve or thirteen times in the year. In chusing them the beauty is generally most regarded; but care should be taken to pair them well, because, in this case, they will be more firmly attached to each other. Particular care must be taken to keep them clean, for they dislike dirt, though they make a great deal of it. Their best food is tares or white pease, and they should have some gravel scattered about their house, and clean water set in different places. A great deal of care must be taken to preserve them from vermin, and their nests from starlings and other birds, as



the latter will suck their eggs, and the former entirely destroy them. The common, or dovecot pigeon, is a sort that not only demands, but deserves great attention; and of this breed is properly that which is called the common blue pigeon. This has the advantage of many other kinds; it is hardier, and will live in the most severe weather. But if the breed should be too small, it may be mended, by putting in a few tame pigeons of the most common kind, and the least conspicuous in their colours, that the rest may the better take to them from their being more like themselves. The ring-dove has been introduced into the dovecot, by setting the eggs under a common pigeon; they will in this case live, and take their chance among the others; and they have two advantages over them, the one in their largeness, and the other in their hardiness, for they will live on any food, and endure severe weather. A proper proportion of the sexes should be observed among pigeons; for there is nothing so hurtful as having too many cocks, especially if of the larger or tame kind. An abundance of cocks will thin the dovecot, for they will grow quarrelsome, and beat others away, till, by degrees, a very thriving dovecote shall be, by this single mistake, reduced to a very poor condition. The best and most easy method of making a dovecot is, to build the walls with clay mixed with straw: they may be made four feet or more in thickness, and while they are wet, it is easy to cut holes in them with a chissel or other instrument. But of whatever materials the cot is erected, it should be white-washed frequently on the outside, as pigeons (as we have already observed) are cleanly birds, and love the appearance of neatness; and, besides this, the colour renders the building more conspicuous. For food, exclusive of peas and tares, barley is very proper, as it not only strengthens them, but promotes their laying: buck-wheat will likewise have the same effect. In general, however, the common pigeons in a dovecot take care of themselves, and need little food from their keeper. Pigeons are very fond of salt, and therefore should have a large heap of clay laid near the dovecot, and let the brine done with in the family be frequently beaten among it; or you may make a kind of mortar with lime, sand, clay, and salt, which they will peck with great satisfaction. When thus made on purpose, it is best to make it thin, and keep it so by often mixing brine with it. The use of salt is of much advantage to pigeons, for nothing will recover them so readily from sickness, a mixture of bay-salt and cummin seed being an universal remedy for most of their diseases. Various methods have been used to make pigeons love their habitation. Some commend asafœtida, and others cummin seed for this purpose; but the best method is, to keep up constantly the salted clay as before described; for it is what they love, and they will there-

fore stay where they can have it in plenty. They are sometimes scabby on the backs and breasts, which distemper will kill the young, and make the old ones so faint that they cannot take their flights: to cure it, take a quartern of bay-salt, and as much common salt, a pound of fennel seed, a pound of dill seed, as much cummin seed, and an ounce or two of asafœtida, mix all together with a little wheat flour, and some fine worked clay well beaten together, put it into two pots, and bake them in an oven. When cold, lay them longways on the stand or table in the dove-house, and the pigeons, by pecking it, will be soon cured.

### *Rabbits.*

Tame rabbits are very fertile, and bring forth young every month. As soon as the doe has littered, she must be put to the buck, or she will destroy her young. The best food for them is sweet hay, oats, and bran, marshmallows, sowthistle, parsley, cabbage-leaves, clover-grass, &c. always fresh, and be careful to keep them very clean.

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## CHAP. XIII.

### THE DAIRY, &c.

#### *Directions respecting the Dairy and its Management, and for making Butter and various Kinds of Cheese.*

AS the construction of the dairy is a subject of so much importance as to require more room for its consideration than can be afforded or expected in a work of this nature, an explanation of it will not be given, but some few hints for regulating the concerns of the dairy-house may be offered with propriety and advantage. The dairy-house, in whatever manner it may be constructed, should be kept perfectly clean, and the temperature of the air should be preserved as equal as possible in all seasons of the year. Glazed windows are not by any means to be preferred for the admission of light; sliding lattices, which pass by each other in grooves, are much better calculated to allow a free passage to the air, and in cold weather or winter they may be furnished with oil paper instead of glass; or the

oil paper may be retained through the year, and the lattices made to shut in and take out of the frames when requisite. Coolness is particularly desirable, and should be constantly preserved in the summer by the copious use of water: the shelves should be washed with cold water, and the pavement or brick floor be well sluiced and scrubbed every day. As the admission of heat is to be cautiously avoided, so must every thing be excluded which can produce any kind of acidity. For this reason cheese should not be kept in the dairy, nor rennet, or the remains of sour milk continue in it for any length of time. The utensils should invariably be made of wood, the cream-dishes must not be more than three inches deep, but they may be made wide enough to hold from four to six quarts of milk. They should be well washed every day in warm water, and afterwards rinsed in cold, and must be entirely cool before they are used. If, however, any kind of metal vessels are improperly retained in the dairy, they must be scalded every day, and well scrubbed and scoured. As the warmth arising from steam is equally injurious in the dairy, and is productive of sourness, or heat proceeding from any other cause, the utensils of every description should be cleansed in another room. In fact, the dairy-woman will be convinced by her own observation, that when cleanliness and coolness are rigidly attended to in the dairy-room, they are the only arts for which she has occasion in accomplishing her daily employment with ease and satisfaction.

### *Butter.*

Butter, to be wholesome, must be very fresh, and free from rancidity. When you have churned the butter, open the churn, and with both hands gather it well together; take it out of the buttermilk, and lay it in a clean bowl, and if the butter is designed to be used fresh, fill it with clear water, and work the butter in it to and fro, till it is brought to a firm consistence of itself, then scotch and slice it over with the point of a knife every way as thick as possible, to draw out the smallest hair, bit of rag, strainer, or any thing that may have happened to fall into it; spread it thin in a bowl, and work it well together with such a quantity of salt as you think fit, and make it into any form. Milk should remain in the pail till it is nearly cold before it is strained, if the weather be warm; but in frosty weather it should be immediately strained, and a small quantity of boiling water may be mixed with it, which will cause it to produce cream in abundance, and more so if the pans are very wide. In the hot months the cream should be skimmed from the milk before the dairy gets warm from the sun; nor should the milk at

that season stand longer in the pans than twenty-four hours. In winter milk may remain unskimmed for thirty-six or forty-eight hours. The cream should be deposited in a deep bowl or pail in the coolest part of the dairy, where a free air is admitted. If you have no opportunity of churning every day, shift the cream daily into clean pans, which will keep it cool. But never fail to churn at least twice in a week in hot weather; and this should be done in a morning very early, taking care to fix the churn where there is a free draught of air. If a pump churn is used, it may be plunged a foot deep in a tub of cold water, and should remain there during the whole time of churning, which will very much harden the butter. Butter will require more working in the winter than in the summer; but it is to be remarked that no person whose hand is naturally warm can make good butter. Buttermilk (the milk which remains after the butter is produced) is an excellent food, in the spring especially; and is particularly recommended in hectic fevers. Some make curds of buttermilk, by pouring into it a quantity of new milk hot.

#### *To preserve Butter.*

Take two parts of the best common salt, one part sugar, and one part saltpetre; beat them up together, and blend the whole completely. Take one ounce of this composition for every sixteen ounces of butter, work it well into the mass, and close it up for use. No simple improvement in economics is greater than this, when compared with the usual method of curing butter by means of common salt alone. In an open market the one would sell for thirty per cent. more than the other. The butter thus cured appears of a rich marrowy consistence, and fine colour, and never acquires a brittle hardness, nor tastes salt, like the other, which has the appearance of tallow. Butter cured by this new method must not be opened for use till a month after it is made up. The practice of keeping milk in leaden vessels, and of salting butter in stone jars, is very detrimental, as the well known effects of the poison of lead are, bodily debility, palsy, death. The use of wooden vessels for these purposes is more wholesome and cleanly.

#### *To preserve Butter from a disagreeable Flavour, from Cows being depastured on Cabbages, Turnips, &c.*

When the milk is set out, put one gallon of boiling water to six gallons of milk; or it may be prevented by dissolving nitre in spring water, and putting about a quarter of a pint to ten or twelve gallons of milk, when warm from the cow. As soon as the milk



is turned, strain the whey carefully from the curd; break the curd well with the hands, and when equally broken, put it into the vat, carefully breaking it as you put it in. The vat should be filled an inch or more above the brim, that when the whey is pressed out, it may not shrink below the brim, for if it does, the cheese will be spoiled. Before the curd is put in, a cheese cloth or a strainer should be laid at the bottom of the vat; and this should be so large, that when the vat is filled with the curd, the end of the cloth may turn again over the top of it. When this is done, it should be taken to the press, and there remain for the space of two hours; when it should be turned, and have a clean cloth put under it; and turned over as before. It must then be pressed again, and remain in the press six or eight hours; when it should be again turned, and rubbed on each side with salt. After this it must be pressed again for the space of twelve or fourteen hours more, when, if any of the edges project they should be pared off. It may then be put on a dry board, and regularly turned every day. It is a very good method to have three or four holes bored round the lower part of the vat, so that the whey may drain so perfectly from the cheese, that none of it may remain. The rennet for turning the milk is made of the calf's bag, which is to be taken out as soon as the calf is killed: it must be scoured inside and out with salt, after it has been discharged of the curd that is always formed in it. Wash the curd with water in a cullender, and pick out what hairs you find in it. When you have washed the curd till it is very white, put it into the bag again, adding to it two good handfuls of salt: then close up the mouth of the bag with a scure, lay it in an earthen pan, and it will continue fit for use twelve months. This is the general method of preparing the rennet: but that best calculated for private families, and which makes the cheese infinitely more delicate, must be managed in the following manner: let the maw, or rennet-bag, be perfectly sweet, for if it is the least tainted, the cheese can never be good. When this is fit for the purpose, three pints or two quarts of soft water, clean and sweet, should be mixed with salt, into which put some sweet-briar, rose leaves, cinnamon, mace, cloves, and, in short, almost every sort of spices and aromatics that can be procured. Boil these in two quarts of water till the liquor is reduced to three pints, and be careful it is not smoked. Strain the liquor clear from the spices, &c. and when it has stood till it is no warmer than the milk from the cow, pour it upon the maw. You may then slice a lemon in it, and let it stand a day or two; after which it must be strained again, and put into a bottle. Cork it quite close, and it will keep good at least twelve months. It will smell like perfume, and a small quantity will turn the milk, and give the cheese a pleasing flavour. After this, if the maw be salted and dried for a

week or two near the fire, it will do for the purpose again almost as well as before.

### *Stilton Cheese.*

Take the night's cream, and put it into the morning's new milk, with the rennet; when the curd is produced it must not be broken, as is done with other cheeses, but take it out with a soil dish altogether, and place it in the sieve to drain gradually, and, as it drains, keep gradually pressing it till it becomes firm and dry; then place it in a wooden hoop, and afterwards keep it dry on boards, turning it frequently, with cloth binders round it, which are to be tightened as occasion requires; but the dairy-maid must not be disheartened if she does not succeed perfectly in the first attempt. In some dairies the cheese, after being taken out of the wooden hoop, is bound tight round with a cloth, which cloth is changed every day, until the cheese becomes firm enough to support itself; after the cloth is taken off, it is rubbed every day all over for two or three months, with a brush, and if the weather is damp or moist, twice a day; and even before the cloth is taken off, the top and bottom is well rubbed every day.

### *Cream Cheese.*

Take twelve quarts of new milk and a quart of cream, put them together with two spoonfuls of rennet, (or less, according to its strength) just warm; and when it has stood till the curd is produced, lay a cloth in the vat (which must be made of a proper size for the cheese) cut out the curd with a skimming dish, and put it into the vat till it is full, turning the cheese-cloth over it; and as the curd settles, lay more on till you have laid on as much as will make one cheese. When the whey is drained out, turn the cheese into a dry cloth, and then lay a pound weight upon it; at night turn it out into another cloth, and the next morning salt it a little; then having made a bed of nettles or ash-leaves to lay it on, cover it with the same, shifting it twice a day for about ten days, when it will be fit for use.

### *A plain Sage Cheese*

Bruise the tops of young red sage in a mortar, till you can press the juice out of them; bruise likewise some leaves of spinach, and having squeezed out the juice, mix it with that of the sage to render it of a pleasant green colour, which the juice of sage alone will not make it, and this will also allay the bitter taste of the sage. Having prepared the juice, put the rennet to the milk, and at the same time mix it with as much of the sage, &c.

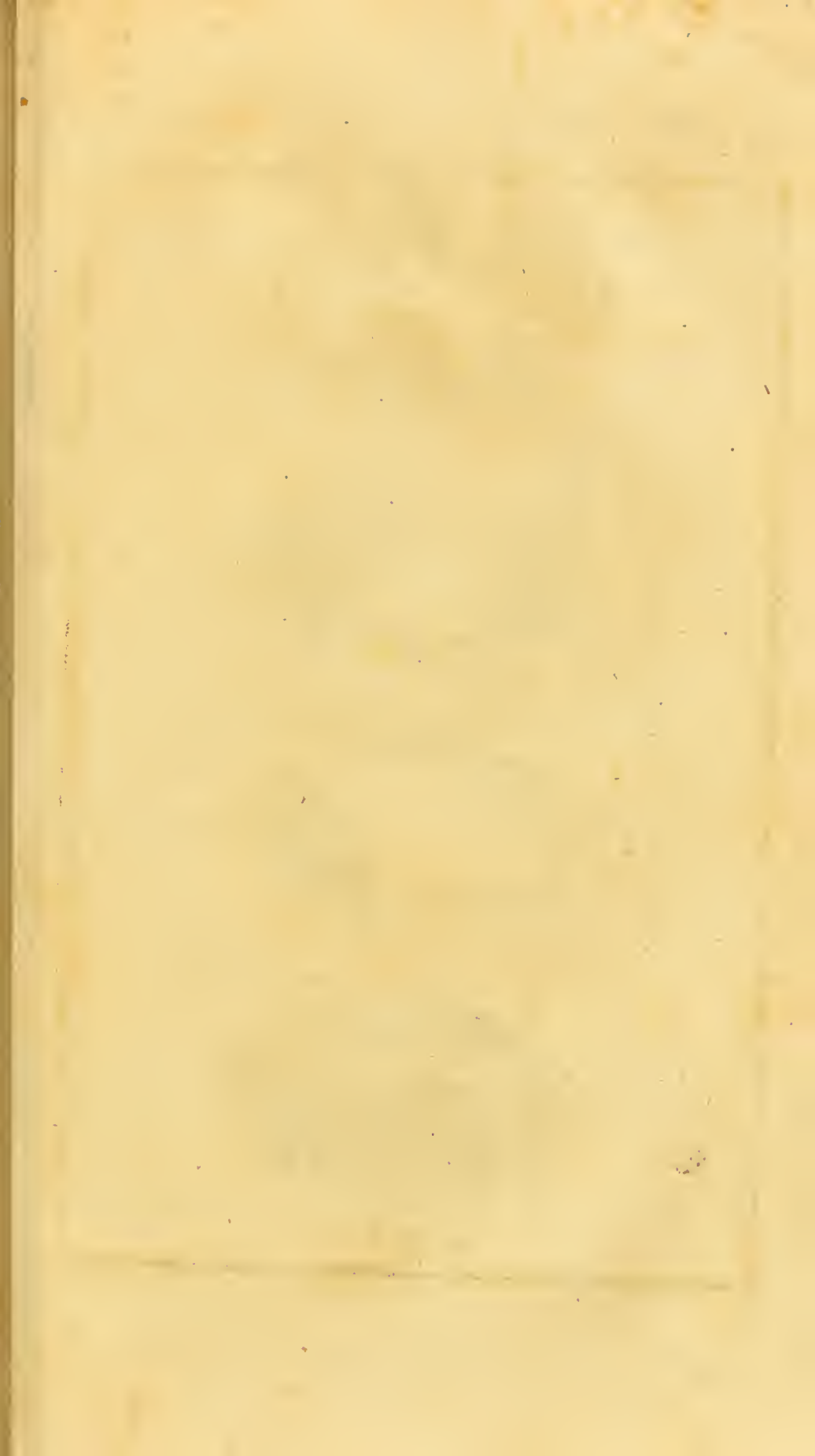
juice as will give the milk the green colour you desire, putting more or less, according as you would have the cheese taste stronger or weaker of the sage. When the curd is made, break it gently, and when it is all equally broken, put it into the cheese vat or mote, and press it gently, which will make it eat tender and mel-low. When it has stood in the press about eight hours, it must be salted, turned every day, and in about a month it will be fit for use.

### *A Sage Cheese in Figures.*

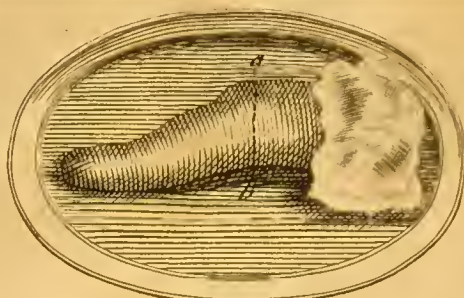
To do this you must be provided with two cheese vats of the same size, and the milk must be set to turn in two vessels; one part with plain rennet only, and the other with rennet and sage juice. These must be made as you would do two distinct cheeses, and put into the presses at the same time. When both of these cheeses have stood in the press for half an hour, take them out, and cut some square pieces or long slips out of the plain cheese, and lay them by on a plate; then cut the same number of pieces out of the sage cheese of the same figure and size, and immediately put the pieces of the sage cheese into the places that you cut in the plain cheese, and the pieces cut out of the plain cheese into the places cut in the sage cheese. For this purpose some have a tin plate made into figures of several shapes, by which they cut out the pieces so exactly, that they fit without any trouble. When you have done this, put the cheeses in the press again, and manage them like other cheeses. By this method you will have one sage cheese with white or plain figures in it, and another, a white cheese, with green figures. Great care must be taken that the curd is very equally broken, and that both the cheeses are pressed as equally as possible before the figures are cut out, otherwise, when they come to be pressed for the last time, the figures will press unequally, and lose their shapes. These cheeses should be made not above two inches thick; for if they are thicker it will be more difficult to make the figures regular. After they are made, they must be frequently turned and shifted on the shelf, and often rubbed with a coarse cloth. They will be fit to cut in about eight months.

### *Marigold Cheese.*

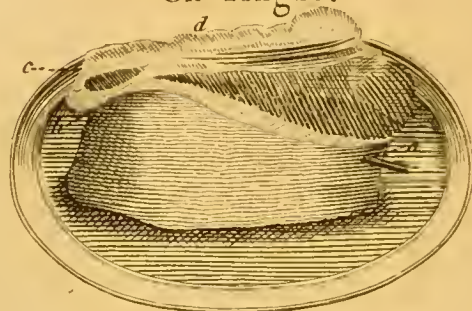
Pick the freshest and best coloured leaves you can, pound them in a mortar, and strain out the juice. Put this into the milk at the same time with the rennet, and stir them together. The milk being set, and the curd produced, break it as gently and as equally as you possibly can, put it into the cheese vat, and press it with a gentle weight, there being such a number of holes in



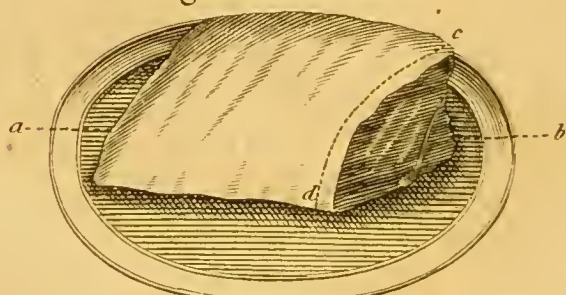




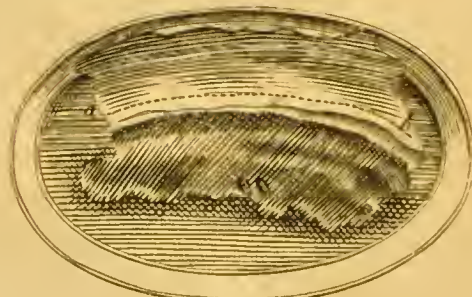
Ox Tongue.



Edge-bone of Beef.



Part of Sir-loin of Beef.



Brisket of Beef.

the bottom part of the vat, as will let the whey easily out. or else let there be a spout to carry off the whey, though holes will be the best. The management after must be the same as with other cheeses.

*Imitation of Cheshire Cheese.*

The milk being set, and the curd come, do not break it with a dish, as is customary in other cheeses, but draw it together with your hands to one side of the vessel, breaking it gently and regularly; for if it is pressed roughly, a great deal of the richness of the milk will go into the whey. Put the curd into the cheese vat, or mote, as you thus gather it; and when it is full, press it and turn it often, salting it at different times. These cheeses must be made seven or eight inches in thickness, and they will be fit to cut in about twelve months. You must turn and shift them very often upon a shelf, and rub them with a dry coarse cloth. At the year's end you may bore a hole in the middle, and pour in a quarter of a pint of sack, then stop the hole with some of the same cheese, and set it in a wine cellar for six months to mellow, at the expiration of which you will find the sack all lost, and the whole, in a manner closed up. This cheese, if properly managed, will eat exceedingly fine and rich, and its flavour will be both pleasant and grateful.

CHAP. XIV.

DIRECTIONS FOR CARVING.

IN carving, never rise from your seat, but have a seat high enough to give a command of the table; do not help any one to too much at a time: distribute the nice parts, if possible, equally among the whole, and do not cut the slices too thick nor too thin.

*Leg of Mutton.*

(Plate 5.)

If boiled it should be served in the dish as it lies upon its back; but when roasted, the under side, as here represented.

by the letter *d*, should lie uppermost in the dish, as in a ham. The person carving must turn the joint towards him, as it here lies, the shank to the left hand; then holding it steady with his fork; cut in deep on the fleshy part, in the hollow of the thigh, quite to the bone, in the direction *a, b*, through the kernel of fat called the pope's eye. The most juicy parts are from the line *a, b*, upwards, towards *c*. The fat lies chiefly on the ridge *e, e*, and must be cut in the direction *e, f*. The cramp-bone may be cut out by holding the shank-bone with the left hand, and with a knife, cutting down to the thigh-bone at the point *d*, then passing the knife under the cramp-bone, in the direction *d, c*.

### *Shoulder of Mutton.*

(Plate 5.)

The shank-bone should be wound round with writing paper, that the carver may turn it as he wishes. When first cut, it should be in the direction *a, b*, and the knife should be passed deep to the bone. The best fat lies on the outer edge, and is to be cut out in thin slices in the direction *e, f*. Some delicate slices may be cut out, on each side the ridge of the blade-bone, in the direction *c, d*. The line between these two dotted lines, in the direction in which the edge or ridge of the blade-bone lies, and cannot be cut across. On the under side, as in figure 2, there are two parts, very full of gravy; one is a deep cut, in the direction *g, h*, accompanied with fat, and the other lean, in a line from *i* to *k*.

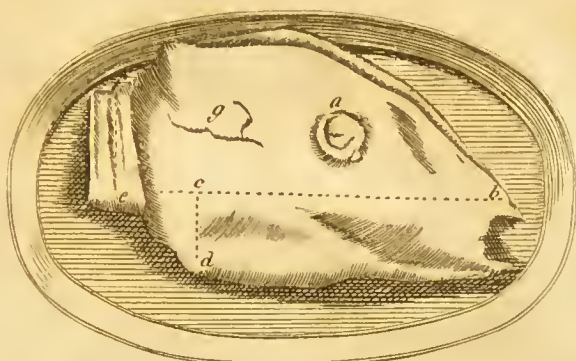
### *A Leg of Pork,*

May be cut up as a leg of mutton.

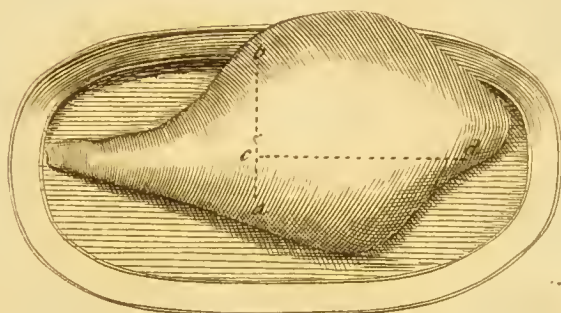
### *Edge-bone of Beef.*

(Plate 1.)

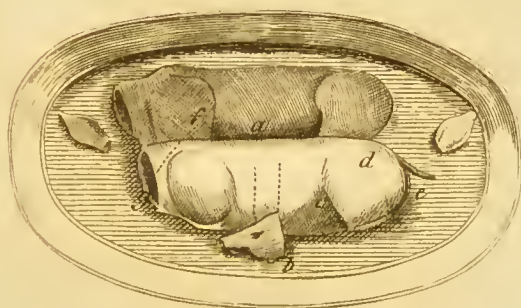
The dish should be turned towards the carver as here represented; and a thick slice first cut off, the whole length of the joint, beginning at *a*, and cutting it through the whole surface, from *a* to *b*. The soft fat lies on the back, below the letter *d*, and the firm fat is to be cut in thin horizontal slices at the point *c*. The skewer is shewn at *a*. It should be drawn out before the dish is served up to table; or if necessary to leave a skewer in, it should be a silver one.



Half a Calfs Head.



Haunch of Venison.



Pig.

*Directions for Carving.*

*Pl. 2.*

*C. D. 1790.*



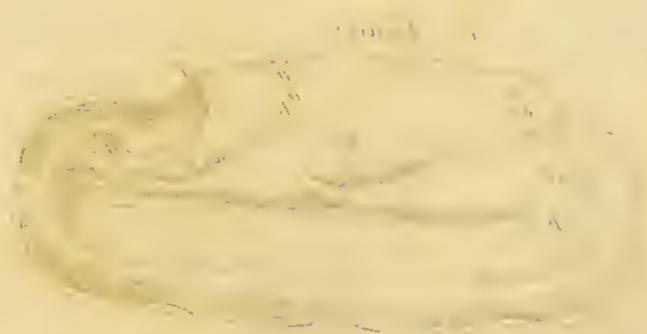




mill

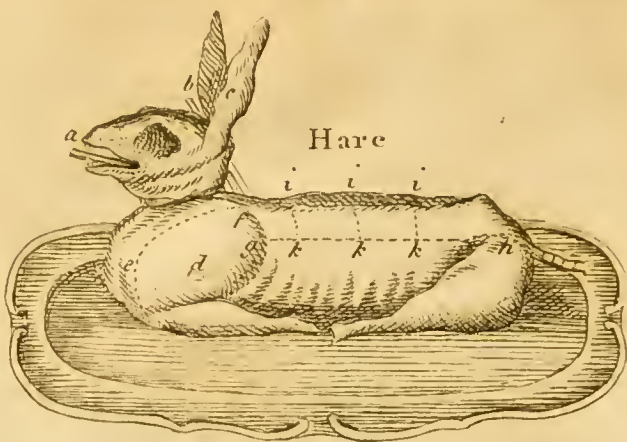


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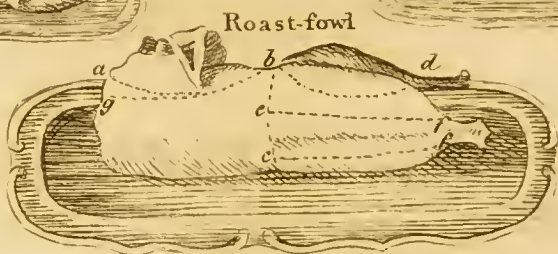
Hare



Wing



Leg



Roast-fowl



Neck-bone .



Goose

*Saddle of Mutton.*

(Plate 5.)

Cut a long slice in either of the fleshy parts, on the side of the back-bone, in the direction *a, b*. If it is sent up with the tail, it may readily be divided by cutting between the joints.

*A Breast of Veal roasted.*

(Plate 10.)

It should be first cut down quite through, in the first line on the left, *d, c*; it should next be cut across in the line, *a, c*, from *c*, to the last *a*, on the left, quite through, dividing the gristles from the rib-bones; this done, to those who like fat and gristle, the thick or gristly part should be cut into pieces, as wanted, in the lines *a, b*. A rib may be cut from the rest, in the line *d, c*, and with a part of the breast, a slice of the sweetbread, *e*, cut across the middle.

*A Knuckle of Veal.*

(Plate 10.)

Cut it in the direction *a, b*. The most delicate fat lies about the part *d*, and if cut in the line *d, c*, you will divide two bones, between which, lies plenty of fine marrowy fat.

*A Spare-rib of Pork.*

(Plate 10.)

Cut out a slice from the fleshy part, in the line *a, b*. When the fleshy part is cut away, a bone may be easily separated from the next to it, in the line *d, b, c*, disjoining it at *c*.

*Half a Calf's Head boiled.*

(Plate 2.)

First cut it quite along the cheek bone, in the fleshy part, in the direction *c, b*. In the fleshy part, at the end of the jaw-bone, is part of the throat sweet-bread, which may be cut into, in the line *c, d*, and is esteemed the best part in the head. If



any like the eye, cut it from its socket *a*, by forcing the point of a carving knife down to the bottom on one edge of the socket, and cutting quite round, keeping the point of the knife slanting towards the middle, so as to separate the meat from the bone. The palate is found on the under-side of the roof of the mouth, and is a crinkled, white thick skin, and may be easily separated from the bone by the knife, by lifting the head up with the left-hand.

There is good meat on the under side, covering the under jaw, and some nice gristly fat about the ear, *g*.

There are scarce any bones here to be separated; but one may be cut off, at the neck, in the line *f*, *c*, but this is a coarse part.

### *A Ham.*

(Plate 10.)

It may be cut two ways, across in the line *b*, *c*, or with the point of the carving knife, in the circle in the middle, taking out a small piece as at *a*, and cutting thin slices in a circular direction, thus enlarging it by degrees. This last method preserves the gravy and keeps it moist.

### *Haunch of Venison.*

(Plate 2.)

First cut it across down to the bone, in the line *b*, *c*, *a*, then turn the dish with the end *a*, towards you, put in the point of the knife at *c*, and cut it down as deep as possible in the direction *c*, *d*; and take out as many slices as you please, on the right or left. The best flavoured and fattest slices will be found on the left of the line *c*, *d*, supposing the end *a* turned towards you. Slices of venison should not be cut thick, nor too thin, and plenty of gravy should be given with them.

### *An Ox's Tongue.*

(Plate 1.)

Cut it across, in the line *a*, *b*, the most tender and juicy slices will be about the middle, or between the line *a*, *b*, and the root. For the fat, and a kernel with it, cut off a slice of the root on the right of the letter *b*, at the bottom next the dish.

### *A Picce of a Sirloin of Beef.*

(Plate 1.)

The figure here represents part of the joint only, the whole being too large for families in general. It is standing up in the



Pigeon.

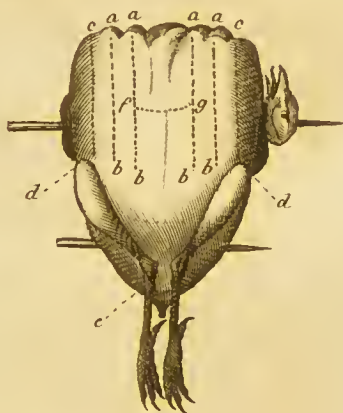
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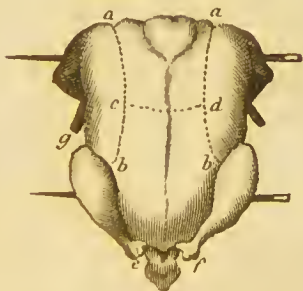
Pigeon.

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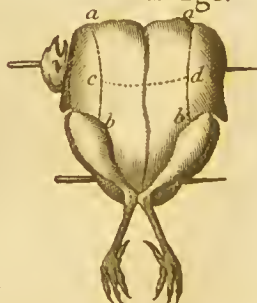
Pheasant.



Boiled Fowl.



Partridge.



*Directions for Carving.*

*Pl. 4.*



dish to shew the inside or under part; but when sent to table, is always laid down, so that the part *c*, lies close on the dish. The part *c, d*, then lies uppermost, and the line *a, b*, under the outside slice should be first cut off, quite down to the bone, in the direction *c, d*. Plenty of soft, marrowy fat will be found underneath the ribs. To cut a slice underneath, the joint must be turned up, by taking hold of the end of the ribs with the left hand, and raising it, 'till in the position here represented. One slice or more may now be cut in the direction of the line *a, b*, passing the knife down to the bone.

### *Brisket of Beef.*

(Plate 1.)

Cut it in the direction *a, b*, quite down to the bone.

### *A Buttock of Beef*

Requires no print to point out how it should be carved. A thick slice should be cut off all round the buttock, and thus cut into, thin slices may be cut from the top; but, as it is a dish that is frequently brought to table cold a second day, it should always be cut handsome and even.

### *A Fillet of Veal*

Is the thigh part, similar to a buttock of beef, and is brought to table in the same form, but roasted, and is generally stuffed under the skirt or flap with a savoury pudding, called forcemeat. This is to be cut deep into, in a line with the surface of the fillet, and a thin slice taken out.

### *Fore Quarter of Lamb roasted.*

(Plate 6.)

Separate the shoulder from the breast, by passing the knife under, in the direction *c, g, d, e*, and the shoulder being thus removed, squeeze a lemon or orange upon the part, then sprinkle with salt where the shoulder joined it, and lay it on again. The gristly part should next be separated from the ribs, in the line *f, d*. The ribs may be separated from the rest, in the line *a, b*; and a piece or two, or more, may be cut off in the lines, *h, i*, &c.

### *A Roasted Pig.*

(Plate 2.)

A roasted pig is seldom sent to table whole, the head is cut off by the cook, and the body split down the back, and served up.



as here represented ; and the dish garnished with the chops and ears. Before any one is helped, the shoulder should be separated from the carcase, by passing the knife under it, in the circular direction ; and the leg separated in the same manner, in the dotted lines *c, d, e*. The triangular piece of the neck may be cut off in the line *f, g*. The ribs may be divided in the line *a, b, &c.*

### *A Hare.*

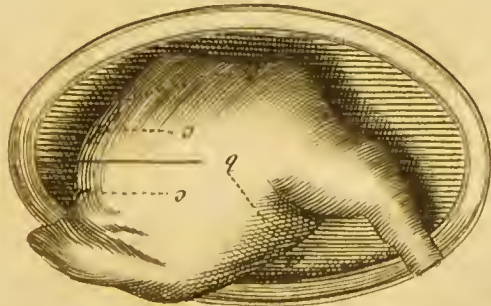
(Plate 3.)

A skewer is ran through the two shoulders, the point of which is shewn at *d*, another is passed through the mouth at *a*, into the body, to keep the head in its place ; and two others, through the roots of the ears, in the direction *b, f*, to keep the ears erect, and the skewers are seldom removed 'till the hare is cut up.

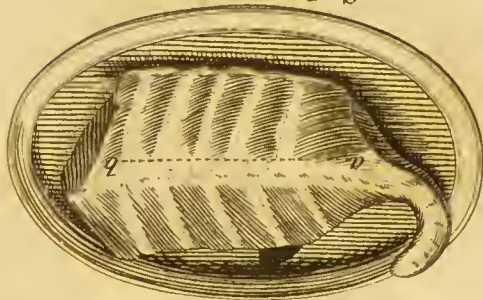
Put in the point of the knife at *g*, and cut it through, all the way down to the rump, on the side of the back-bone, in the line *g, h*. This done, cut it similarly on the other side, at an equal distance from the back-bone. The body thus divided into three ; cut the back through the spine or back-bone, into several small pieces, more or less in the lines *i, k* ; the pudding, with which the belly is stuffed, below the letter *k*, is now easily to be got at. Having thus separated the legs from the back-bone, they are easily cut from the belly. The shoulders or wings are to be cut off in the circular dotted line *e, f, g*. The leg may be divided from the thigh, and the best part is the fleshy part of the thigh at *h*, which should be cut off.

Cut off the ears at the roots ; to divide the head, take it on a clean plate, so as to be under your hand, turning the nose to you, hold it steady with your fork, that it does not fly from under the knife ; put the point of the knife into the skull between the ears, and by forcing it down, as soon as it has made its way, you may easily divide the head into two, by cutting with some degree of strength quite down through to the nose.

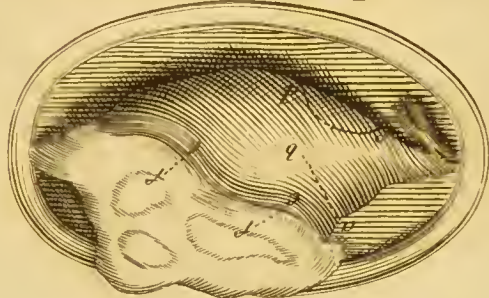
But this mode of cutting up a hare can only be done, when the animal is young. If it be an old hare, the best method is, to put the knife pretty close to the back-bone, and cut off one leg, but as the hip-bone will be in the way, the back of the hare must be turned towards you, and you must endeavour to hit the joint between the hip and the thigh-bone. When you have separated one, cut off the other, then cut out a long narrow slice or two on each side the back bone, in the direction *g, h* ; this done, divide the back-bone into two, three, or more parts, passing the knife between the several joints of the back.



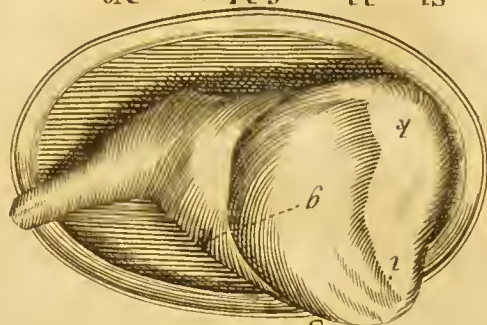
Shoulder of Mutton. No. 1.



Saddle of Mutton.



Leg of Mutton.



Shoulder of Mutton. No. 2.

Fig. 1. *Ammonia* to *Ammonia*



Fig. 2. *Ammonia* to *Ammonia*



Fig. 3. *Ammonia* to *Ammonia*



Fig. 4. *Ammonia* to *Ammonia*





Two seeds of the same

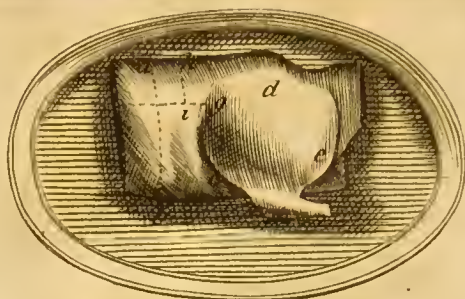


One seed of the same

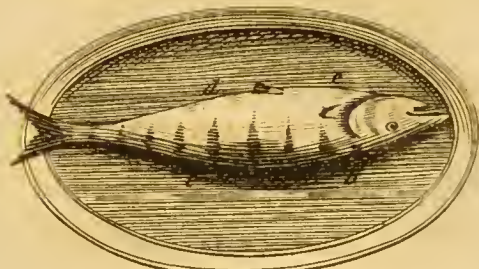


One seed of the same

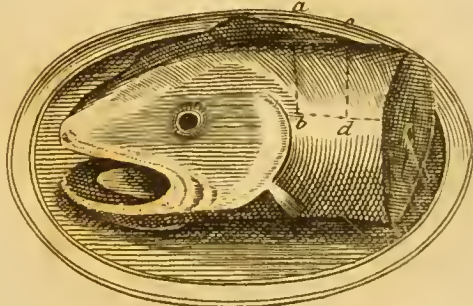




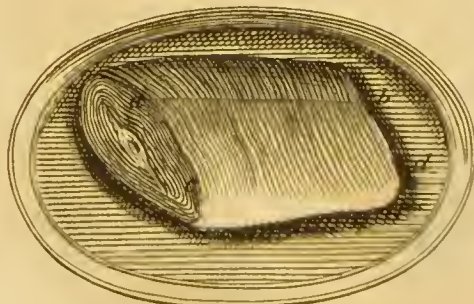
Quarter of Lamb



Mackarel



Cod's Head



Piece of Salmon

*A Rabbit*

Is cut up in the same way, only being smaller, after the legs are separated from the body, the back is divided into two or three parts, without dividing it from the belly, but cutting it in the line *g, h*, as in the hare.

*A Goose.*

(Plate 3.)

Turn the neck towards you, and cut two or three long slices, on each side the breast, in the lines *a, b*, quite to the bone. Cut these slices from the bone, and proceed to take off the leg, by turning the goose up on one side, putting the fork through the small end of the leg-bone, and pressing it close to the body, which when the knife is entered at *d*, raises the joint. The knife is then to be passed under the leg, in the direction *d, e*. If the leg hangs to the carcass at the joint *e*, turn it back with the fork, and it will separate, if the goose is young; in old geese it will require some strength to separate it. When the leg is off, proceed to take off the wing, by passing the fork through the small end of the pinion, pressing it close to the body, and entering the knife at the notch *c*, and passing it under the wing, in the direction *c, d*. It is a nice thing to hit this notch *c*, as it is not so visible in the bird as in the figure. If the knife is put into the notch above it, you cut open the neck-bone, and not on the wing joint. A little practice will soon teach the difference. When the leg and wing on one side are taken off, take them off on the other side; cut off the apron in the line *f, e, g*, and then the merry-thought in the line *i, h*. The neck-bones are next to be separated as in a fowl, and all other parts divided as there directed.

*A green Goose*

Is cut up in the same way.

*A Pheasant.*

(Plate 4.)

The fork should be fixed in the breast, in the two dots there marked. Slice down the breast in the lines *a, b*, and proceed to take off the leg on one side, in the direction *d, e*, or in the circular dotted line *b, d*, as in the figure of the fowl in plate 3. This done, cut off the wing on the same side, in the line *c, d*, in

the figure above, and *a*, *h*, *b*, in the figure of the fowl, plate 3, which is represented lying on one side, with it's back towards you. Separate the leg and wing on the other side, and then cut off, or separate from the breast-bone, on each side of the breast, the parts you before sliced or cut down. In taking off the wing, cut it in the notch *a*, as seen in the print of the fowl, for, if you cut too near the neck, as at *g*, you will find the neck-bone interfere. The wing is to be separated from the neck-bone. Next cut off the merry-thought in the line *f*, *g*, by passing the knife under it towards the neck. The remaining parts are to be cut up, as it is described in the fowl, which see.

### *A Partridge.*

(Plate 4.)

It is cut up, like a fowl, (which see,) the wings taken off in the lines *a*, *b*, and the merry-thought in the line *c*, *d*.

### *A Fowl.*

(Plate 3.)

The fowl is here represented as on its side, with one of the legs, wing, and neck-bone, taken off. It is cut up the same way, whether roasted or boiled. Having shewn how to take off the legs, wings, and merry-thought, when speaking of the pheasant; it remains only to shew how the other parts are divided: *k*, is the wing cut off; *i*, the leg. When the leg, wing, and merry-thought are removed, the next thing is, to cut off the neck-bones described at *l*. This is done by putting in the knife at *g*, and passing it under the long broad part of the bone, in the line *g*, *h*, then lifting it up and breaking off the end of the shorter part of the bone, which cleaves to the breast-bone. Divide the breast from the back, by cutting through the tender ribs on each side, from the neck quite down to the vent or tail. Then lay the back upwards on your plate, fix your fork under the rump, and laying the edge of your knife in the line *b*, *c*, *c*, and pressing it down, lift up the tail or lower part of the back, and it will readily divide with the help of your knife, in the line *b*, *c*, *c*. This done, lay the croup or lower part of the back upwards in your plate, with the rump from you, and with your knife cut off the side-bones, by forcing the knife through the rump-bone, in the lines *e*, *f*, and the whole fowl is completely carved.

### *Boiled Fowl.*

(Plate 4.)

Of the leg and thigh of a fowl, the thigh is the best, and when given to any one, it should be separated from the drum-stick,

at the joint *i*, (see plate 3) which is easily done, if the knife is introduced underneath, in the hollow, and the thigh-bone turned back from the leg bone.

### *A Turkey.*

Roasted or boiled, is trussed and sent up to table like a fowl, and cut up in every respect like a pheasant. It is customary not to cut up more than the breast of this bird, and if any more is wanted to take off one of the wings.

### *A Pigeon.*

(Plate 4.)

No. 1, is the back ; No. 2, is the breast. It is sometimes cut up as a chicken, but it is seldom carved now otherwise than by fixing the fork at the point *a*, entering the knife just before it, and dividing the pigeon in two, cutting away in the lines *a, b*, and *a, c*, No. 1 ; at the same time, bringing the knife out at the back, in the direction *a, b*, and *a, c*, No. 2.

### *A Cod's Head.*

(Plate 6.)

Fish requires very little carving, the middle or thickest part of a fish is generally esteemed the best, except in a carp, the most delicate part of which is the palate. When cut, it should be done with a spoon or fish-trowl ; the parts about the back-bone on the shoulders, are the most firm and best ; take off a piece quite down to the bone, in the direction *a, b, d, c*, putting in the spoon at *a, c*, and with each slice of fish give a piece of the sound, which lies underneath the back-bone and lines it, the meat of which is thin and a little darker coloured than the body of the fish itself ; this may be got by passing a knife or spoon underneath, in the direction *d, s*.

### *Piece of boiled Salmon.*

(Plate 6.)

Of boiled salmon, there is one part more fat and rich than the other. The belly part is the fattest of the two, and it is customary to give to those that like both, a thin slice of each ; for the one, cut it out of the belly part in the direction *d, c*, the other out of the back, in the line *a, b*.



*Soles.*

They are sent to table two ways, some fried, and others boiled; these are to be cut right through the middle, bone and all, and a piece of the fish, perhaps a third or fourth part, according to its size, given to each. The same may be done with other fishes, cutting them across, as may be seen in the cut of the mackrell, plate 6.

*A Mackarel.*

(Plate 6.)

Slit the fish all along the back with a knife, in the line *a, c, b*, and take off one whole side, as far as the line *b, c*, not too near the head, as the meat about the gills is generally black and ill-flavoured.

*Eels*

Are cut into pieces through the bone, and the thickest part is reckoned the best.

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## BREWING.

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**T**HERE is probably no acquirement more necessary to the Domestic Economist at this period, than the useful knowledge of Brewing.

The excessive price of all descriptions of beer, when had of the common brewer, and its inferior quality, is only to be avoided by brewing at home. Every article then procured is attended with a saving, and with the additional and certain satisfaction of having more wholesome and nourishing liquor on the table, than has ever been of late years sent out from a public brewery.

Beer is a liquor in a considerable degree spirituous, and is obtained by extracting the virtues of barley, or some other farinaceous grain, by means of boiling it (with other ingredients) in water, and afterwards fermenting the liquor, and cooling it.

### *The best Season for Brewing.*

Moderate weather should be chosen. Hot weather should be avoided. But all beers will keep best when brewed just before Christmas. The cellar should not be subject to either extremity of heat or cold.

### *Of Water.*

Rain water being the lightest, is the best, when perfectly pure. River water is the next to be preferred ; but spring waters are all too hard.

### *Of Malt.*

Malt which is well dried, after it has been previously wetted, and began to grow, is the most preferable. If it is good, it will swim on the top of the water when put in, and the grains, if bitten, will taste sweet and mellow, and be soft and full of flour throughout. If the malt is bruised in a mill, without breaking the husk, it will require very little mashing when brewing, as the water easily penetrates, and quickly extracts the juices. Pale malt is the best.

*Of Hops.*

Hops should be new, as their fragrance is lost by keeping; and if slack dried, or kept damp, are improper for brewing with.

*The Brewing-Vessels.*

To a copper that holds thirty-six gallons, the mash-tun should be at least large enough to contain six bushels of malt and the copper of liquor, and room for mashing or stirring it: the under back, cooler, and working-tuns, may be fitted to the convenience of room; for, if one vessel be not sufficient to hold the liquor, a second may be used.

*To clean and sweeten Brewing-Vessels.*

When the beer is drank out, stop the cask to keep out the air, and let the lees remain in till wanted to use again, when scald it well, and look at the hoops before filling; but, if the air gets into a foul empty cask, it will contract an ill scent in spite of scalding. A handful of bruised pepper boiled in the water, will take out a little must; but the surest way is to take out the head of the cask, and let the cooper shave and burn it a little, and then scald it for use; or put about three pounds of stone lime into a barrel, and proportion the quantity to smaller or larger vessels, and add to it about six gallons of cold water, bung it up and shake it about for some time, and afterwards scald it well; or, for want of lime, take a linen rag, and dip it in melted brimstone, fastening one end to the bung, then light the other, and let it hang on the cask, giving it a little air, or it will not burn, but keeping in as much of the sulphur as possible, and scald it afterwards. Before you fill new casks, dig places in the earth, and lay them half their depth; with their bung-holes downwards. In a week scald them, and fill them. If the brewing-vessels are affected with any ill smell, another way is to take unslacked lime and water, and with an old broom scrub the vessel whilst the water is hissing with the lime; afterwards, take all this lime and water away, put fresh water into the vessel, throw some bay or common salt into each, and let it stand a day or two; and, when you brew, scald the vessels, throw in a little malt-dust or bran, and it will not only finish their sweetening, but stop them from leaking: but, as there is great trouble in getting vessels sweet when they have been neglected, make all thoroughly clean after brewing; and once a month fill the vessels with cold water, and in two or three days throw it out again.

*Mashing.*

To make one barrel of strong beer, and two barrels of small or table beer, have six bushels of malt and two pounds of hops. Heat a copper of liquor, strew over it two handfuls of bran or malt, by which you will see when it begins to boil, as it will break and curl, and is then fit to let off into the mash-tun. Let it remain there till the stream is quite spent, and when you can see your face in it, put in the malt, and begin to mash, stirring it all the time; keep out about half a bushel dry, and strew it over the rest, when you have done stirring it, which should be when it is well mixed with the liquor. Having laid on the dry malt, cover the mash-tun with sacks or cloths, for two hours, to keep in the spirit of the malt. Having made another copper of liquor hot, at the expiration of two hours, let off the first wort into the under back; receive a pailful of the first running, and throw it again upon the malt, and you will find the malt has sucked up half of the first copper of liquor; to make up the deficiency, you must gradually take out of the second copper, and pour liquor, bowl after bowl, over the malt, giving it time to soak through, and keeping it running by an easy stream, till there is about 40 gallons, which the boiling and working will reduce to about thirty-six. Half a pound of hops thrown into the under back, while letting off, will preserve it from foxing, or growing sour or ropy.

The first wort being run off, soften the tap of the mash tun, and take a copper of hot liquor for the second mashing, stirring up the malt as at first; and cover it close for two hours more. Meanwhile fill the copper with the first wort, and boil it with the remainder of the two pounds of hops, for an hour and a half, and then lade it off into the cooler.

It must be so managed as to receive the hops into a sieve, basket, or a clean thin woollen bag; then immediately fill the copper with cold liquor and renew the fire under it: begin to let off the second wort, and throw a handful of hops into the under back, as before directed as you will want to lade a few bowls full of liquor over the malt to make up the copper full of the second wort; when you have enough, fasten the tap, and mash a third time after the same manner, and cover it close for another two hours; then fill the copper with the second wort, boiling it for an hour with the same hops. The first wort may now be shifted out of the coolers into a working tun, to make room in the cooler for the second wort; and then the copper being empty, heat as much liquor as will serve to lade over the malt, to make up the third and last copper of wort, which must be boiled with the same hops over again; and then the coolers are discharged of the second wort, to make



room for the third ; when they are both of proper coolness, they may be put together before set to working.

To make October beer, begin to let off soon after you have mashed, (by a small stream,) and throw it upon the malt again, pail after pail, for an hour, stirring it frequently in the mean time ; and then let it all run off by a very small stream. But, when you have the quantity of strong beer, proceed in the second mashing as before. In shifting the liquor take care to preserve it from damage by burning by having the fire low : or else damping it at the time of emptying, and being very expeditious in adding the fresh liquor.

### *Working.*

Particular attention should be had to the water, for the liquor naturally warms with working ; therefore, in mild weather, it should be cold before set on, but a little warm in cold weather. Put some good sweet yeast into a hand-bowl or piggin, with a little warm wort : put the hand-bowl to swim upon the wort in the working tun, and in a little time, it will work out, and leisurely mix with the wort. Attend to it well and, if it begins to heat and ferment too fast, lade some of it out into another tub, which, when cold, may be put back, or it may be checked leisurely by stirring in raw wort with a hand bowl, for the cooler the liquor is worked the better ; but if it is checked too much, its working may be forwarded by filling a gallon stone bottle with boiling water, corking it close, and putting the bottle into the working tun, or an ounce or two of powdered ginger will answer the same purpose. There are various ways of managing liquors whilst working. In the north, they beat the yeast of strong beer and ale once in two or three hours, for two or three days together, and this makes the drink more heady, but hardens it so as to be drinkable on the last day of beating it in the beer. In this way the yeast, as it rises, will thicken ; take off part of the yeast, beat in the rest and repeat it as often as it rises thick ; when done working turn it up, so as just to work out of the barrel. Others do not beat it in at all, but let their strong drink work about two days, or till the ferment is over : when they take off the top yeast ; and, either by the tap near the bottom let it off fine, or else lade it out gently to leave the sediment and yeast at the bottom. This way is proper for liquor which is to be drunk soon, but if it be to keep, it will want the sediment to feed on, and may grow stale, without you make artificial lees. The lees may be made of a quart of brandy, and as much flour of wheat or beans as will make it a dough ; put it in lumps into the bung hole as soon as the working is over. Or else, mix a pound of the powder of oyster shells, or fat chalk, with a pound of treacle or honey, and put it in soon after the working

is done. It will add to the goodness, as well as fining, of the beer, if two quarts of wheat or beans, made very dry and crisp in an oven, or before the fire, be boiled in the first copper of wort. They would strain off with the hops, and might be put into the second copper with them.

### *Fining.*

As it sometimes happens that beer may not fine of itself (but which it will in due time, if rightly brewed and worked) it may be necessary to state what such cases require. Ivory-shavings boiled in wort, or hartshorn-shavings put into the cask just before bunged down, will do much towards fining and keeping the liquor from growing stale; but as isinglass is generally used for fining liquors, beat it well with a hammer or mallet, and lay it in a pail; then draw off upon it two gallons of the liquor to be fined, and let it soak two or three days: when soft enough to mix with the liquor, stir it about with a whisk till it is in a ferment, and of a white froth. There may be beat in with it the whites and shells of a dozen eggs. Put all into the cask, and with a long stick stir the whole together; then lay a cloth or piece of paper over the bung-hole; when the ferment is over, bung it up close, and in a few days it will be as fine as desired. To fine a small quantity, put half an ounce of unslacked lime into a pint of water, and stir it well together; let it stand, and in two or three hours the lime will settle at the bottom; then pour the water off clear, throw away the sediment, and boil in the lime water half an ounce of isinglass cut small: when it is dissolved, let it cool, pour it into the beer, and finish as above.

### *Of recovering and preserving Malt Liquors.*

As stormy weather and thunder greatly effects beer, in such weather it should be examined, and if on drawing the vent peg it appears to fret, draw out the bung, and let it remain out some days till the liquor is at rest: all liquor had better be a week too long without the bung than to be stopped an hour too soon. Some cherry brandy thrown into the bung-hole will stop it from fretting but may injure the colour. If strong beer grows flat, it may be quickened by drawing off one gallon out of every ten, and boil it with as many pounds of honey as you boil gallons; when cold, put it to the rest and stop it close. A spoonful of the juice of hore-hound, strained into a pitcher of stale beer, and covered close for two hours, will made it drink like new. Bottle beer that is stale and flat, when there is liquor working in the tun, leaving room in every bottle to hold the quantity of a coffee-cup of the new out of the tun; when added, cork the bottles

and in three days the beer will be very brisk, and drink pleasant; but if kept too long it will burst the bottles.

### *Purl.*

About the beginning of November take Roman wormwood, two dozen; gentian root, six pounds; calamas aromaticas, two pounds; a pound or two of galiengale root; horse radish, one bunch; orange peel dried, and juniper berries, each two pounds; seeds or kernels of Seville oranges, cleaned and dried, two pounds; let these be cut and bruised, and put into a clean butt, start mild brown or pale beer upon them, so as to fill up the vessel, let it stand till the next season before it is used, and it will be excellent.

### *Strong Beer.*

To make a barrel of beer, take two bushels of wheat just cracked in the mill, and some of the flour sifted out of it, and when the water is scalding put it into the mash-vat, and let it stand till you can see your face in it; then put the wheat upon it, but do not stir it; in two hours half let it run into a tub upon two pounds of hops and half of rosemary-flowers; when it has run out, put it in a tub and boil it two hours:—then strain it off, setting it to cool cold and thin, when set it to work; clear it well before set working: put a little yeast to it; and when the yeast begins to fall, put it into the barrel, add a pint of whole wheat and six eggs, and then stop it: bottle it in twelve months time. A good table-beer may be made mashing again, after the former is drawn off; let it stand two hours; and let that run, and mash again, and stir it as before. Cover your mash-vat well and mix the first and second running together.

### *Excellent China Ale.*

To six gallons of ale put a quarter of a pound or more of china root, thin and a quarter of a pound of coriander-seeds, bruised; lung these in a tiffany, or coarse linen bag, in the vessel, till it has done working, and let it stand fourteen days before bottled.

### *To make any Liquor drink stale that is too new or sweet.*

Put to every quart of the liquor, ten or twelve drops of the true spirits of salts, mix them well together, and the subtle spirits penetrating all the parts, will effect the intended purpose.

*To recover sour Ale.*

Scrape a pound or more of fine chalk according to the quantity of liquor, and put it in a thin bag into the ale.

*To recover Liquor.*

If liquor be pricked or fading, put to it a little sirup of clay, and let it ferment with a little barm; when well settled, bottle it up, and put in a clove or two, with a lump of loaf sugar.

*Bottling.*

Boil firm corks in wort, or grounds of beer: fill the bottles within an inch of the cork, and beat it in with a mallet; then, with a small brass wire; bind the neck of the bottle; bring up the ends, and twist them with a pair of pincers over the cork.

*To brew a quarter of a Hogshead of Ale, and a Hogshead of Beer of coaked Malt.*

Put by degrees five strike of malt, not ground too small, into the boiling water which covers the bottom of the mashing-vat; mash with more boiling water, putting in the malt at different times, that all may be wet alike; cover it with a peck of wheat-bran, and let it stand four hours; then draw off three gallons of wort, pour it upon that you have mashed and let it stand half an hour more, till it runs clear: then draw off all that will run, and make two quarts of it to begin to work up with the barm, which must be about a pint and a half; put in the two quarts of worts at three times to the barm: do not stir it till you begin to put in the boiled wort. As there will not be enough to fill the vessel at first, pour on more boiling water immediately after the other has done running, till there is enough to fill the quarter of a hogshead; and then pour on water for a hogshead of beer. When the ale-wort has run off, put a third part in the boiler and when it boils take off the scum, and put on the grains for the small beer. When skimmed, put in a pound and a half of hops, having sifted out the seeds. Then put in all the wort, and let it boil two hours and a half; afterwards strain it into two coolers, and let it stand to cool and settle; then put it, a little at a time, to the barm, and two quarts of wort, and beat them well together. Every time you put the wort in, be sure the settling is kept out, and the next day but one after brewing, turn it. Do not, however, fill the vessel quite full, but keep about three gallons to put in when it has



worked twenty-four hours which will make it work again, and as soon as it has done working, stop it up.

### *Treacle-Beer.*

Put into two quarts of boiling water, one pound of treacle or molasses and stir them together till they are well mixed; then add six or eight quarts of cold water, and a teacup full of yeast or barm; put it in a clean cask or stein, cover it over with a coarse cloth two or three times double, and it will be fit to drink in two or three days. It may be also bottled. The second and third time of making, the bottom of the first beer will serve for yeast. If made in large quantities, or intended for keeping, put in a handful of hops, and another of malt, to feed on; and, when done working, stop it up close. This is the cheapest way of making treacle beer, but raisins, bran, wormwood, and spices may be added to the palate; and various fruits, &c. if they are bruised and boiled in water, before the treacle is added, will afford very pleasant and wholesome drinks.

### *Porter.*

To brew five barrels of porter use the following ingredients; one quarter of malt, eight pounds of hops, nine pounds of treacle, eight pounds of liquorice-root, eight pounds of essentia bina, eight pounds of colour, half an ounce of capsicum, two ounces of Spanish liquorice, quarter of an ounce of Crocus Indian berry, two drachms of salt of tartar, a quarter of an ounce of powdered alum and copperas in equal quantities, three ounces of ginger, four ounces of slacked lime, one ounce of linseed, and two drachms of cinnamon. Essentia bina is eight pounds of moist sugar boiled in an iron vessel to a thick sirup, quite black and very bitter. Colour is made of 8 pounds of moist sugar, boiled till between bitter and sweet, and which gives the porter a fine mellow colour. But in making both, the sugar is to be sufficiently liquid to pour into the liquor. When burnt enough, a little clean water or lime-water, will properly temper the sugar, and prevent its turning into a hard or burnt substance, which it will be if suffered to stand until cold. Having these ingredients, put them to the first wort, and boil them together. Sugar gives strength, spirit, and body; but the linseed, ginger, cinnamon, lime-water, &c. are merely optional, and are used solely to give flavour to the beer. The heading or froth is produced by the mixture of alum and copperas ground into powder. Those who have not the convenience of brewing utensils may brew six gallons of good beer

with one peck of malt, quarter of a pound of liquorice-root, quarter of a pound of Spanish liquorice, quarter of a pound of essentia, quarter of a pound of colour, half a pound of treacle, quarter of a pound of hops, and six-pence worth of capsicum and ginger. The kettle used in washing, or any other vessel holding about two gallons and a half, will serve for a copper; a pail, with a hole bored in the bottom, for a mash-tub; and a washing-tub is an excellent vessel for the liquor to work in: which will be fit to drink in six days. By either of these methods excellent porter may be obtained at half the price which is demanded for it by the common brewers.

### *To preserve Yest.*

Take a quantity of yest, stir and work it with a whisk until it becomes liquid and thin. Then get a wooden platter, cooler, or tub, clean and dry, and with a soft brush lay a thin layer of yest on the tub, and turn the mouth downwards, that no dust may fall upon it, but so as the air may get under to dry it. When that coat is dry, lay on another, and so on till you have a sufficient quantity, of two or three inches thick, one coat of yest must be very dry in the tub before you lay on any more, and it will keep good several months. When you use it cut a piece off, and lay it in warm water; then stir it together, and it will be fit for use. Or take a large handful of birch tied together, dip it into the yest, and hang it up to dry. In this manner do as many as you please; taking care that no dust comes to it, and when the beer is fit to set to work, throw in one of these yest birches, and it will work as well as with fresh yest.

## DISTILLING

### SIMPLE WATERS CORDIALS AND COMPOUNDS.

#### *General Directions.*

USE an alembic, and fill the top with cold water, make a paste of flour and water, and close the bottom of the still well

with it. Make a slow steady fire and frequently change the water on the top of the still so that it never becomes scalding hot. Simple waters must stand two or three days before worked, to take off the fiery taste of the still.

### *Hungary Water.*

Take seven pounds of the flowery tops with the leaves and flowers of rosemary, six gallons of rectified spirits, and two quarts of water; and distil off five gallons with a moderate fire.

### *Stag's Heart Water.*

Take four handfuls of balm, and a handful of sweet marjoram; rosemary flowers, cloves, gilliflowers dried, rose buds dried, and borage flowers, of each an ounce, marigold flowers half an ounce, lemon-peel two ounces, mace and cardamum thirty grains of each, cinnamon sixty grains, or yellow and white sanders, of each a quarter of an ounce; shavings of hartshorn an ounce, and the peels of nine oranges. Cut them in small pieces, and pour upon them two quarts of the best Rhenish, or the best white wine to infuse nine or ten days, close stopped; in a cellar or close place. Cut a stag's heart very small without, pour in as much Rhenish or white wine as will cover it, and let it stand covered in a cool place, the next mix all well together, add a pint of the best rose water, and a pint of the juice of celandine and, if liked, ten grains of saffron, put it into a glass still, distilling in water and raising it well to keep in the steam.

### *Cordial Water.*

Steep wormwood, horehound, feverfew, and lavender-cotton, of each three handfuls; rue, peppermint, and Seville orange peel, each a handful, in red wine; or the bottoms of strong beer. The next day distil them pretty quick, and it will be a fine cordial to take as bitters.

### *Angelica Water.*

Take eight handfuls of the leaves of angelica, washed and cut, and when dry put them into an earthen pot, with four quarts of strong wine lees to infuse twenty-four hours, stirring it twice in that time. Then put it into a warm still or an alembic, and draw it off. Cover the bottles with paper, prick holes in it, let it stand two or three days, and then mix all together, sweeten it, and when bottled stop it close for use.

*Peppermint Water.*

Gather peppermint when full grown, and before it runs to seed. Cut it in short lengths, fill the still with it, cover it with water, and make a good fire under; when boiling, and the still begins to drop, if the fire be too hot, draw a little from under to keep it from boiling over. The slower the still drops, the clearer and stronger will be the water. The next day bottle it, in a few days, cork it well, and keep it for use.

*Milk Water.*

Take the herbs agrimony, endive, fumitory, balm, elder flowers, white nettles, water cresses, bank cresses, and sage, of each three handfuls; eye-bright, brooklime, and celandine, of each two handfuls; the roses of yellow dock, red madder, fennel, horseradish, and liquorice, of each three ounces: stoned raisins one pound; nutmeg sliced, winter bark, turmeric, and galangal, of each two drams; carraway and fennel seeds, of each three ounces, and one gallon of milk, and distil the whole one day over a gentle fire.

*Rose Water.*

Gather red roses when dry and full blown; pick off the leaves, to every peck put a quart of water, and put them into a cold still, and the slower you distil it the better, bottle it, and in two or three days cork it for use.

*Cordial Poppy Water.*

Put a peck of poppies, and two gallons of very good brandy in a wide mouthed glass, let them stand forty-eight hours, and then strain them. Stone a pound of raisins of the sun, and take an ounce of coriander seed, an ounce of sweet fennel seeds, and an ounce of liquorice sliced, and bruise all together, put them into the brandy, with a pound of good powdered sugar, and let them stand four or eight weeks, shaking them every day; then strain it off, and bottle it close for use.

*Pennyroyal Water.*

Gather pennyroyal when full grown, and before it is in blossom fill a cold still with it, and fill it half full of water. Make a moderate fire under, distil it off cold, put it into bottles, and, after two or three days, cork it for use.



*Treacle Water.*

Distil in an alembic four pounds of the juice of green walnuts ; rue, cardus, marigolds, and balm, of each three pounds ; roots of butter-bur, half a pound ; roots of burdock, one pound ; angelica and masterwort, of each half a pound ; leaves of scordium, six handfuls ; Venice treacle, and mithridate, of each half a pound ; old Canary wine, two pounds ; white wine vinegar, six pounds, and the same quantity of the juice of lemons.

*Lavender Water.*

Put a quart of water to every pound of lavender picked from the stalks. Put them into a cold still, and distil it very slowly, and put it into a pot till all is distilled. Then clean the still well out, put the lavender water in it, and distil it off as slowly as before. Put it into bottles, and cork it well for use.

*Aqua Mirabilis.*

Take cubebs, cardamums, galingal, cloves, mace, nutmegs, and cinnamon, of each two drams, a pint of the juice ofcelandine, half a pint of the juice of spearmint, and the same quantity of the juice of balm ; flowers of melilot, cowslip, rosemary, borage, bugloss, and marigold, of each three drams ; seeds of fennel, coriander, and carraway, of each two drams ; two quarts of the best sack, and a quart of white wine ; brandy, the strongest angelica water, and rose water, of each a pint. Bruise the spices and seeds, and steep them, with the herbs and flowers, in the juices, waters, sack, white wine, and brandy ; the next morning, distil it in a common still pasted up ; from this quantity you may draw off a gallon at least. Sweeten it to the taste with sugar candy, then bottle it up, and keep it cool for use.

*Black Cherry Water.*

Take six pounds of black cherries bruised ; tops of rosemary, sweet marjoram, spearmint, angelica, balm, and marigold flowers, of each a handful ; dried violets, an ounce ; aniseeds, and sweet fennel seeds, of each half an ounce bruised. Cut the herbs small, mix all together, and distil them in a cold still.

*Surfeit Water.*

Take scurvygrass, brook lime, water cresses, Roman worm-wood, rue, mint, balm, sage, and clives, of each one handful; green merery two handfuls; poppies, if fresh, half a peck; but if dry, only half that quantity; cochineal and saffron, six pennyworth of each; aniseeds, carraway seeds, coriander seeds, and cardamum seeds, of each an ounce; two ounces of scraped liquorice, a pound of split figs, the same quantity of raisins of the sun stoned, an ounce of juniper berries bruised, an ounce of beaten nutmeg, an ounce of mace bruised, and the same of sweet fennel seeds also bruised; a few flowers of rosemary, marigold, and sage. Put all these into a stone jar, adding three gallons of French brandy; stop and cover it close, and let it stand near the fire for three weeks; stir it three times a week, then strain it off, and bottle the liquor; pour on the ingredients another bottle of French brandy, and let it stand a week, stirring once a day, then distil in a cold still, and it will be a fine white surfeit water.

*Hysteric Water.*

Take betony roots, lovage, and seeds of wild parsnips, of each two ounces; four ounces of roots of single peony, three ounces of oak misletoc, a quarter of an ounce of myrrh, and half an ounce of castor. Beat all together, add a quarter of a pound of dry mille pedes, and pour on threequarts of mugwort water, and two quarts of brandy. Let them stand in a close vessel eight days, and then distil them in a cold still pasted up. Draw off nine pints of water, sweeten it to the taste, mix all together, and bottle it for use.

*Orange or Lemon Water.*

Put three gallons of brandy and two quarts of sack to the outer rinds of an hundred oranges or lemons, steep them in it one night, and the next day distil them in a cold still. A gallon with the proportion of peels, will be enough for one still, and from that more than three quarts may be drawn, and draw it off till it begins to taste sour. Sweeten it with double refined sugar, and mix the first, second, and third runnings together. If it be lemon water, it should be perfumed with two grains of ambergris, and one of musk ground fine, tied in a rag, and hung five or six days in each bottle; or put in three or four drops of the tincture of ambergris. Cork it well for use.

*Imperial Water.*

Put into a large jar, two ounces of the cream of tartar, with the juice and peels of two lemons, and pour on seven quarts of boiling water, when cold, clear it through a gauze sieve, sweeten it, bottle it up, and the next day it may be used.

*Spirits of Wine.*

Put the bottoms of strong beer, and any kind of wines, into a cold still about three parts full; keep a slow fire under it, or its strength will raise to the top of the still: the slower it is distilled the stronger the spirit will be. Put it into an earthen pot till you have done distilling, then clean the still well out and put the spirit into it, distilling it as slowly as before, till strong enough to burn in a lamp when bottle it and cork it well for use.

*Fever Water.*

Take six ounces of Virginian snake root, four ounces of carduus seeds and marigold flowers, and twenty green walnuts; carduus water, and poppy water, two quarts of each, and two ounces of hartshorn. Slice the walnuts, and steep all in the waters a fortnight, then add an ounce of London treacle, and distil the whole in an alembic pasted up; when done, bottle it for use.

## MADE WINES.

*General Directions.*

USE great care and precaution in the making of wines. If the wine stands too long before it be cold, and the barm be not put on it in time, it will fret in the cask, and it will be very difficult if at all possible, to bring it to any degree of fineness. And if the

wine works too long in the tub, it will take off all the sweetness and flavour; the vessels must be dry, and rinsed with brandy; and as soon as the wine has done fermenting, close them properly up.

### *Blackberry Wine.*

Put berries that are full ripe into a large vessel of wood or stone, with a cock in it, pour on them as much boiling water as will cover them, and as soon as the heat will permit, bruise them well with the hand till all the berries are broken. Let them stand covered till the berries begin to rise towards the top, which they usually do in three or four days; then draw off the clear part into another vessel, add to every ten quarts of the liquor one pound of sugar, stir it well in, and let it stand to work a week or ten days in another vessel like the first. Then draw it off at the cock through a jelly bag into a large vessel. Lay four ounces of isinglass to steep twelve hours in a pint of white wine. The next morning, boil it on a slow fire till dissolved; then take a gallon of the blackberry juice, put in the dissolved isinglass, boil them together, pour all into the vessel, and let it stand a few days to purge and settle; then draw it off, and keep it in a cool place.

### *Gooseberry Wine.*

Gather the berries in dry weather, when only half ripe, pick and bruise a peck of them in a tub. Take a horse-hair cloth, and press them as much as possible without breaking the seeds, and to every gallon of gooseberries put three pounds of fine dry powdered sugar. Stir all together till the sugar is dissolved, then put it into a vessel or cask, quite full. If ten or twelve gallons, let it stand a fortnight; if twenty gallons, three weeks. Set it in a cool place, then draw it off from the lees, and pour in the clear liquor again. If a ten gallon cask, let it stand three months; if a twenty gallon cask, four and then bottle it.

### *Pearl Gooseberry Wine.*

Bruise the best pearl gooseberries, and let them stand all night. The next morning press or squeeze them, and let the liquor stand to settle seven or eight hours; then pour off the clear from the settling, and measure it as put into the vessel, adding to every three pints of liquor a pound of double refined sugar. Break the sugar in small lumps, and put it into the vessel, with a piece of isinglass. Stir it up, at three months end bottle it, putting a lump of double refined sugar into every bottle.



*Damson Wine.*

Gather them on a dry day, and bruise them. Put them into a stein with a cock in it, and to every eight pounds of fruit add a gallon of boiling water. In two days, draw it off, and put it into a vessel, and to every gallon of liquor add two pounds and a half of fine sugar. Fill up the vessel, and stop it close, and the longer it stands the better. You may keep it twelve months in the vessel, and then bottle it, putting a lump of sugar into every bottle. The small damson is the best for this use.

*Orange Wine.*

Boil twelve pounds of the best powdered sugar, with the whites of eight or ten eggs well beaten, in six gallons of spring water, for three quarters of an hour: When cold add six spoonfuls of yeast, and the juice of twelve lemons, which being pared must stand with two pounds of white sugar in a tankard, and in the morning skim off the top, and then put it into the water; add the juice and rinds of fifty oranges, but not the white parts of the rinds; let it work all together two days and two nights: then put in two quarts of Rhenish or white wine, and pour it into the vessel.

*Orange Wine with Raisins.*

Pick clean thirty pounds of new Malaga raisins, and chop them small; take twenty large Seville oranges, pare ten of them as thin as for preserving; boil eight gallons of soft water till a third be consumed; let it cool a little: then put five gallons of it hot upon the raisins and orange peel, stir it well together, and cover it up; when it is cold, let it stand five days, stirring it once or twice a day; then pass it through a hair sieve, and with a spoon press it dry; put it in a runlet with the rind of the other ten oranges, cut as thin as the first; then make a sirup of the juice of twenty oranges with a pound of white sugar. It must be made the day before tunned up: stir it well together, stop it close, and let it stand two months to clear; then bottle it. It is the better for keeping, and will be good for three years.

*Elder-Flower Wine, or Frontigniac.*

Boil six gallons of spring water, twelve pounds of white sugar, and six pounds of best raisins chopped, for an hour; then rub off the flowers of elder, when falling, to the quantity of half a peck, and when the liquor is cold, put them in; the next day, add the

juice of three lemons ; four spoonfuls of good ale yeast, and cover it up. In two days strain it off, and put it in a vessel fit for it, adding to every gallon of wine a quart of Rhenish ; put the bung lightly on for a fortnight ; then stop it down close. Let it stand six months ; and, (if fine,) then bottle it off.

### *Currant Wine.*

Gather the currants on a fine dry day, when fully ripe ; strip them, put them into a large pan, bruise them with a wooden pestle, and let them stand twenty-four hours to ferment : then rub it through a hair sieve, but do not let the hand touch the liquor. To every gallon of this liquor stir in two pounds and a half of white sugar, and put it into a vessel. To every six gallons, add a quart of brandy, and let it stand six weeks. If fine, bottle it ; if not, draw it off clear into another vessel or large bottles ; and, in a fortnight, bottle it up for use.

### *Cherry Wine.*

Pull the cherries when fully ripe off the stalks, and press them through a hair sieve. To every gallon of liquor put two pounds of lump sugar beaten fine ; stir it together, and put it into a vessel, which must be full. When it has done working, stop it close for three months, and then bottle it.

### *Birch Wine.*

The method of procuring the juice is, by boring holes in the body of the tree in March and putting in fossets, which are commonly made of the branches of elder, the pith being taken out. You may, without hurting the tree, if large, tap it in several places ; and if there are four or five trees, several gallons may be had every day ; if enough does not run in one day, the bottles in which it drops must be corked close, and waxed, but it must be used as soon as possible. Boil the sap as long as any scum rises, skimming it all the time. To every gallon of liquor put four pounds of good sugar, and the thin peel of a lemon ; Boil it afterwards half an hour, skimming it very well : pour it into a clean tub ; and, when almost cold, set it to work with yeast, spread upon a toast : let it stand five or six days, stirring it often ; then take such a cask as will hold the liquor ; fire a large match dipped in brimstone, and throw it into the cask ; stop it close till the match is extinguished. Turn the wine ; lay the bung on light, till it has done working. Stop it close, keep it three months, and then bottle it for use.

*Quince Wine.*

Gather twenty large quinces when dry and full ripe; wipe them clean with a coarse cloth, grate them with a large grater or rasp as near the core as possible. Boil a gallon of spring water, throw in the quinces; let it boil softly a quarter of an hour; then strain the quinces well by wringing them in a coarse cloth into an earthen pan on two pounds of double refined sugar. Pare in the peel of two large lemons, squeeze the juice through a sieve, and stir it about till very cool; then toast a small piece of bread very thin and brown, and rub a little yest on it; keep it close covered twenty-four hours: then take out the toast and lemon, put the liquor in a keg, keep it three months, and then bottle it. If a twenty gallon cask, let it stand six months before bottled.

*Cowslip or Clary Wine.*

Take six gallons of water, twelve pounds of sugar, the juice of six lemons, and the whites of four eggs beaten very well; put all together in a kettle, boil it half an hour, and skim it well. Put a peck of cowslips (if dry ones, half a peck) into a tub, with the thin peels of six lemons; then pour on the boiling liquor, and stir them about; when almost cold, put in a thin toast baked dry and rubbed with yest. Let it stand two or three days to work. If you put in, before you turn it, six ounces of sirup of citron or lemons, with a quart of Rhenish wine, it will be a great improvement. The third day squeeze the cowslips through a coarse cloth; then strain it through a flannel bag, and tun it up. Lay the bung loose for two or three days to see if it works; and, if it does not, bung it down tight. Let it stand three months, and bottle it for use.

*Turnip Wine.*

Pare, slice, and put some turnips in a cider press, and squeeze out all the juice very well, to every gallon of which add three pounds of lump sugar. Have a vessel ready just big enough to hold the liquor: put the sugar into a vessel; and also the juice, and to every gallon add half a pint of brandy. Lay something over the bung for a week, to see if it works; if it does, do not bung it till it has done working; then stop it close for three months, then draw it off into another vessel, and when fine, bottle it for use.

*Raspberry Wine.*

Bruise fine raspberries with the back of spoon, and strain them through a flannel bag into a stone jar. To each quart of

juice put a pound of double refined sugar: stir it well together, and cover it close. Let it stand three days, then pour it off clear. To a quart of juice add two quarts of white wine, and bottle it off. It will be fit to drink in a week.

Raspberry brandy made thus is far better than by steeping the fruit.

### *Lemon Wine.*

Pare six large lemons and cut them. Steep the rinds in the juice, put to it a quart of brandy, and let it stand three days in an earthen pot close stopped; then squeeze six more, and mix it with two quarts of spring water, and as much sugar as will sweeten the whole. Boil the water, lemons, and sugar together, and let it stand till cool; then add a quart of white wine, and the other lemons and brandy, mix them together, and run it through a flannel bag into some vessel. Let it stand three months, and then bottle it off. Cork the bottles well, keep it cool, and it will be fit to drink in a month or six weeks.

### *Raisin Wine.*

Steep two hundred weight of raisins, stalks and all, in a large hogshead, filled with water. In a fortnight after, stirring them every day, pour off the liquor, and press the raisins. Put both liquors together in a clean vessel that will just hold it, for it must be full, and let stand till it has done making the least noise; then stop it close, and let it stand six months. Peg it, and if quite clear, rack it off into another vessel. Stop it again close, and let it stand three months longer. Then bottle it, and when to be used decant it off.

### *Grape Wine.*

To a gallon of bruised grapes put a gallon of water, and let them stand a week without stirring, then draw it off fine, and put to a gallon of the wine three pounds of sugar, then put it into a vessel, but do not stop it till it has done hissing.

### *Apricot Wine.*

Boil together three pounds of sugar, and three quarts of water, and skim it well. Then put in six pounds of apricots pared and stoned, and let them boil till tender. Then take



them up, and when the liquor is cold, bottle it. After the apricots are out, the liquor may be boiled up with a sprig of flowered clary in it. The apricots will make marmalade, and be very good for present use.

### *Plum Wine.*

Pick, rub, and shred twenty pounds of Malaga raisins into a tub. Then boil four gallons of water an hour, and let it stand till no more than milk-warm. Then put in the raisins, let it stand nine or ten days, stirring it once or twice each day. Strain out the liquor, mix it with two quarts of damson juice, and put it into a vessel. When it has done working, stop it close, let it stand four or five months, and then bottle it for use.

### *Mulberry Wine.*

Gather the mulberries on a dry day, when just changed from their redness to a shining black. Spread them thinly on a fine cloth on a floor or table for twenty-four hours. Boil up a gallon of water to each gallon of their juice; then skim the water well, and add a little cinnamon lightly bruised. Put to each gallon six ounces of white sugar candy finely beaten; then skim and strain the water, when it has been taken off and has settled; and put to it the juice of some more mulberries. To every gallon of the liquor add a pint of white or Rhenish wine, and let it stand in a cask to purge or settle for five or six days, then draw off the wine, and keep it cool.

### *Walnut Wine.*

Put two pounds of brown sugar and a pound of honey to every gallon of water, and boil them half an hour, and take off the scum. Put into the tub a handful of walnut leaves to every gallon, and pour the liquor upon them. Let it stand all night, then take out the leaves, and put in half a pint of yest. Let it work fourteen days, beat it four or five times a day, which will take off the sweetness, and then stop up the cask. Let it stand six months before used.

### *Elder Wine.*

Gather elder berries when ripe, put them into a stone jar, or set them in the oven, or in a kettle of boiling water till the jar is hot enough. Then take them out, and strain them through a hair cloth, wringing the berries, and put the juice into a clean kettle. To every quart of juice put a pound of

Lisbon sugar, then let it boil, and skim it well. When clear and fine, pour it into a jar, and when cold, cover it close, and keep it till you make raisin wine. Then, when you tun your raisin wine, to every gallon put half a pint of elder sirup.

### *Rose Wine.*

Put into a well-glazed earthen vessel three gallons of rose-water drawn with a cold still. Add a sufficient quantity of rose leaves, cover it close, and set it for an hour in a kettle or copper of hot water, to take out the strength and tincture of the roses; when cold, press the rose-leaves hard into the liquor, and steep fresh ones in it, repeating it till the liquor has got the full strength of the roses. To every gallon of liquor add three pounds of loaf sugar, and stir it well, that it may disperse in every part. Then put it into a cask, or other convenient vessel, to ferment, with a piece of bread toasted hard and covered with yest. Let it stand about thirty days, when it will be ripe; but may be greatly improved by adding to it wine and spices. By this method, wine of carnations, clove gilliflowers, violets, primroses, or any other flower, having a curious scent, may be made.

### *Barley Wine.*

Boil half a pound of French barley in three waters. Save about three pints of the last water, and mix it with a quart of white wine, half a pint of borage water, as much clary water, a little red rose water, the juice of five or six lemons, three quarters of a pound of fine sugar, and the thin yellow rind of a lemon. Run it through a strainer, and bottle it up, to be drank in hot weather, or in fevers.

### *Fig Wine.*

Steep large blue figs, when pretty ripe, in white wine, having slit them, that they may swell and gather in the substance of the wine. Then slice some other figs, and set them simmer over a fire in fair water till reduced to a kind of pulp. Strain out the water, pressing the pulp hard, and pour it as hot as possible on the figs that are in the wine. Let the quantities be nearly equal, but the water somewhat more than the wine and figs, and after standing twenty-four hours, mash them well together, and draw off what will run without squeezing. Then press the rest, and if not sweet enough, add a sufficient quantity of sugar. Let it ferment, and add a little honey and sugar candy, then fine it with whites of eggs and a little isinglass, and draw it off for use.

*Ginger Wine.*

Boil seven pounds of Lisbon sugar in four gallons of spring water for a quarter of an hour, keep skimming it well, and when the liquor is cold, squeeze in two lemons, then boil the peels, with two ounces of ginger, in three pints of water for an hour, and when cold, put all together into a barrel, with two spoonfuls of yest, a quarter of an ounce of isinglass beaten very thin, and two pounds of jar raisins. Then close it up, let it stand seven weeks, and bottle it.

*Sycamore Wine.*

Boil two gallons of the sap half an hour, add to it four pounds of fine powdered sugar. Beat the whites of three eggs to a froth, and mix them with the liquor; but take care they are not too hot, as they will poach the eggs. Skim it well, and boil it half an hour. Then strain it through a hair sieve, and the next day pour it clean from the sediment, put half a pint of yest to every twelve gallons, and cover it close up with blankets. Then put it into the barrel, leave the bung-hole open till it has done working, and then close it up well, and after it has stood three months, bottle it. The fifth part of the sugar must be loaf; and raisins will be a great improvement.

*Sack Mead.*

To every gallon of water put four pounds of honey, boil it three quarters of an hour, skim it, and to each gallon add half an ounce of hops, then boil it half an hour, and let it stand till the next day. Then put it into a cask, and to thirteen gallons of the liquor add a quart of brandy or sack. Let it be lightly closed till fermented, and then stop it up very close. If a large cask, it must not be bottled till it has stood a year at least.

*Cowslip Mead.*

To fifteen gallons of water put thirty pounds of honey, and boil it till one gallon is wasted. Skim it, take it off the fire, and have ready sixteen lemons cut in halves, and to a gallon of the liquor put the lemons. Pour the rest of the liquor into a tub, with seven pecks of cowslips, and let them stand all night. Then put in the liquor with the lemons, eight spoonfuls of new yest, and a handful of sweetbriar. Stir all well together, and let it work three or four days. Then strain it, put it into the cask, and after it has stood six months, bottle it.

*Mead Wine.*

To sixty gallons of pure water (the softer the better) put eight gallons of clarified honey, and when well mixed with the water, boil it till it is half evaporated. Never take off the scum, but mix it well with the liquor as it rises. When this is done, draw it off into under backs, by a cock at the bottom of the copper, in which let it remain till it is only as warm as new milk. At this time tun it up, and suffer it to ferment in the vessel, where it will form a thick head. As soon as it is done working, stop it down very close, to keep the air from it as much as possible. Keep it in a cellar or vault, very deep and cool, and the door shut so close as to keep out all the outward air; that the liquor may be always in the same temperature, not being affected by the change of weather.

*Another Way.*

Allow eight pounds of purified honey to one hundred and twenty gallons of soft water, manage it in all respects like the first mentioned; the first is very pleasant, good, light drinking, and is by many preferred to the last, which is much richer, and has a fuller flavour, but is more inebriating; the first is the wholesomest liquor for common drink, the other being rather, when properly preserved, a fine cordial. It is best to have the liquor pure and genuine, but many like it when it has an aromatic flavour; for this purpose mix elder, rosemary, and marjoram flowers with it; and use also cinnamon, cloves, ginger, and cardamums, in various proportions, according to the taste. Never bottle mead before half a year old; and have it well corked, and keep it in the same vault wherein it stood whilst casked up.

*Balm Wine.*

Boil gently forty pounds of sugar and nine gallons of water for two hours, skim it well, and put it into a tub to cool. Bruise two pounds and half of the tops of balm, and put them into a barrel with a little new yeast; and when the liquor is cold, pour it on the balm. Stir it well together, let it stand twenty-four hours, stirring it often, and then close them up, and let it stand six weeks. Rack it off, put a lump of sugar into every bottle, and cork it well, and it will be better the second year than the first.



*Mountain Wine.*

Pick out the large stalks of Malaga raisins, chop them very small, put five pounds to every gallon of cold spring water. Let them steep a fortnight or more; squeeze out the liquor, and put it into a small vessel that will just hold it; but first fume it with brimstone. Do not stop it up till the hissing is over.

*Cyprus Wine.*

To nine gallons of water put nine quarts of the juice of white elder berries, which have been pressed gently from the berries with the hand, and passed through a sieve without bruising the kernels of the berries. Add to every gallon of liquor three pounds of Lisbon sugar, and to the whole quantity put an ounce and a half of ginger sliced, and three quarters of an ounce of cloves; boil all near an hour, taking off the scum as it rises, and pour the whole to cool in an open tub, work it with ale yest spread upon a toast of white bread for three days; then turn it into a vessel that will just hold it, adding about a pound and a half of raisins of the sun split, to lie in the liquor till drawn off, which should not be till the wine is fine.

*English Champagne.*

To three gallons of water put nine pounds of Lisbon sugar, and boil the water and sugar half an hour, skimming it well. Then take a gallon of currants picked, but not bruised, and pour the liquor boiling hot over them. When nearly cold, put into it some barm, keep working it for two days, then strain it through a flannel or sieve, and put it into a barrel that will just hold it, with half an ounce of isinglass well bruised. When it has done working, stop it close for a month, then bottle it, and in every bottle put a small lump of double refined sugar. It is excellent wine, and has a beautiful colour.

*Saragossa Wine, or English Sack.*

Put a sprig of rue into every quart of water, and to every gallon a handful of fennel roots. Boil these half an hour, strain it, and to every gallon of liquor put three pounds of honey. Boil it two hours, skim it well, and when cold, pour it off, turn it into a cask or vessel that will just hold it, and keep it a year in the vessel before bottled.

*Palermo Wine.*

To every quart of water put a pound of Malaga raisins, rubbed and cut small. Let it stand ten days, stirring it once or twice every day, when strain out the liquor, and put a little yeast to it. At the end of three days more put it into the vessel, with a sprig of dried wormwood, and let it be stopped close: bottle it in three months.

*Black Cherry Brandy.*

Stone eight pounds of black cherries, put on them a gallon of the best brandy, and bruise the stones in a mortar, and then put them in. Cover them up close, and let them stand a month or six weeks. Then pour it clear from the sediments, and bottle it. Morello cherries, managed in this manner, make a fine rich cordial.

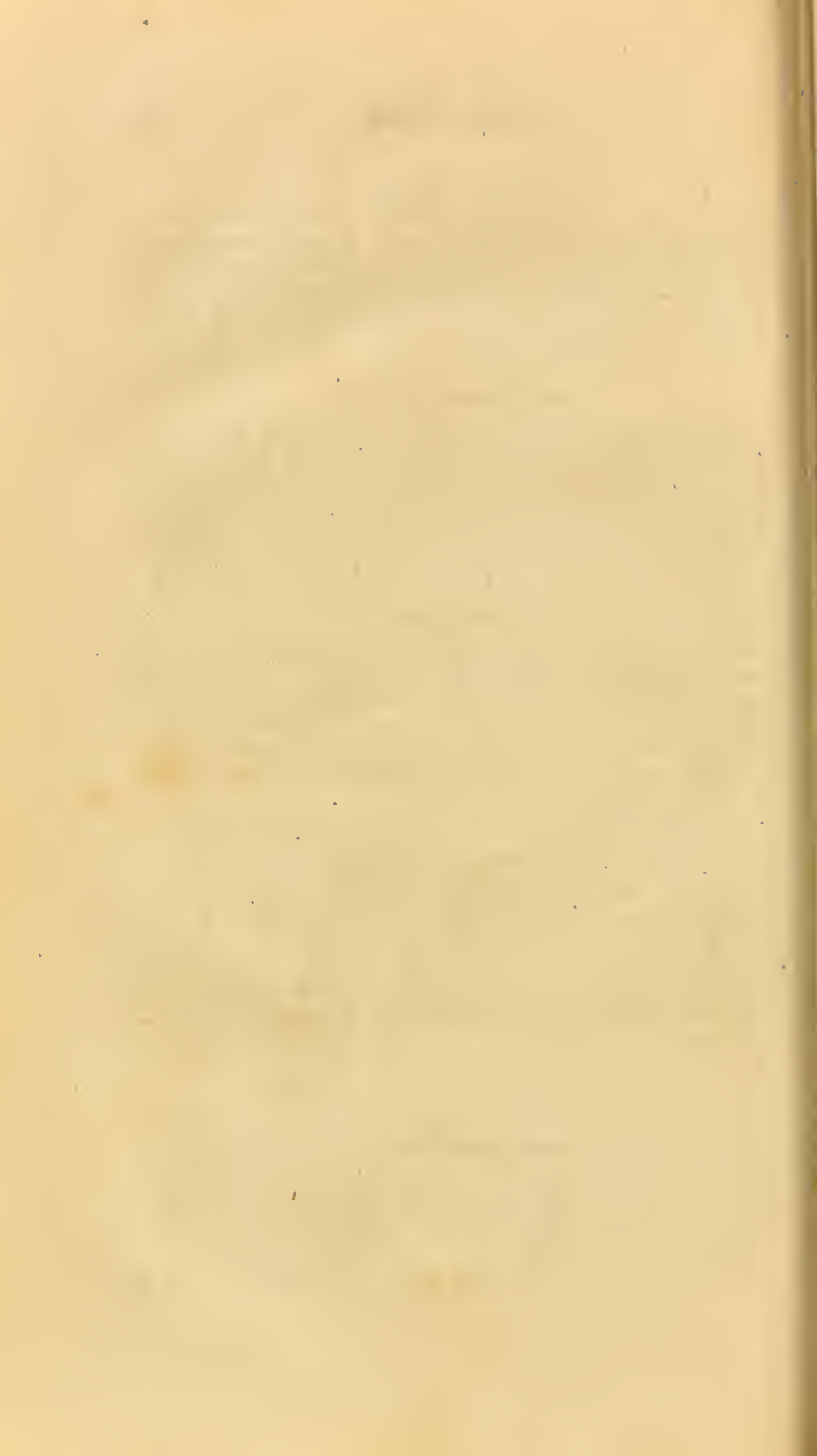
*Lemon Brandy.*

Put five quarts of water to one gallon of brandy, take two dozen of lemons, two pounds of the best sugar, and three pints of milk. Pare the lemons very thin, and lay the peel to steep in the brandy twelve hours and squeeze the lemons upon the sugar, then put the water to it, and mix all the ingredients together. Boil the milk, pour it in boiling hot. Let it stand twenty-four hours, and then strain it.

*Orange Brandy.*

Put the chips of eighteen Seville oranges in three quarts of brandy, let them steep a fortnight in a stone bottle close stopped, and boil two quarts of spring water with a pound and a half of the finest sugar, near an hour, very gently. Clarify the water and sugar with the white of an egg, then strain it through a jelly bag, and boil it near half way, and when cold, strain the brandy into the sirup.

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